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CONTENTS.

	Page.
General Rules	1
To make a Savoury Pie	ib.
Apricot or Plumb Pie	2
A Sweet Pie	ib.
A Pigeon Pie	3
Another Chicken Pie	ib.
Another Chicken Pie	4
A Calf's Head Pie	ib.
A Calf Foot Pie	5
Minced Pies	ib.
Minced Pies of Eggs	6
An Olive Pie	ib.
A Turbot Pie	ib.
An Oyster Pie	7
Another Oyster Pie	ib.
Another Oyster Pie	8
A Venison Pie or Pasty	9
A Green Codling Pie	ib.
An Eel Pie	ib.
A Hare Pie	10
A Goose Pie	ib.
A Giblet Pie	11
A Lobster Pie	12
A Partridge Pie	ib.
A Pie of Soles or Flat Fish	13
A Pippin Pie, or any good baking Apples	ib.
A Quince or Pear Pie	ib.
An Orange Pudding	14
A plain Orange Pudding	ib.

Page.

Little Orange Pudding — 15
A Ratafia Pudding — ib.
A Tanſey Pudding the beſt Way — 16
A Rice Pudding — ib.
A Sago Pudding — ib.
A Calf Foot Pudding — 17
An Apple Pudding — ib.
A Marrow Pudding — ib.
A Carrot Pudding — 18
A Ground Rice Pudding — ib.
A boiled Rice Pudding — 19
A Hunting Pudding — ib.
An Angelica Pudding — 20
An Artichoke Pudding — ib.
A Potatoe Pudding — ib.
An Almond Pudding — 21
A Yellow Pudding — ib.
A Baking Pudding — ib.
To make White Puddings — 22
A Pudding for a Hare's Belly — ib.
A boiled Bread Pudding — ib.
To make light Baked Puddings — 23
A Cuſtard Pudding — ib.
A Quaking Pudding — 24
A Curd Pudding — ib.

A White Fricaſſey of Chickens — 24
A White Fricaſſey of Rabbits — 25
A Brown Fricaſſey of Rabbits — 26
A Fricaſſey of Muſhrooms — ib.
A Fricaſſey of Lamb — ib.
A Fricaſſey of Pigeons — 27
A Fricaſſey of Pig — ib.
A Fricaſſey of Lobſters — 28

A Curry of Chickens — ib.

To Smut a Hare or Rabbit — 29

Oyſter

Page.

Oyſter Loaves — 29
Oyſter Loaves — 30

Scollop'd Oyſters — 31

To Pot Lobſters — ib.
To Pot Salmon — 32
To Pot Beef — ib.
To Pot Pigeons — ib.
To Pot Hare — 33
To Pot Wild-Fowl — ib.
To make Solomongundy — 34
To Pot Veal — ib.
To Pot Tongues — 35

To make Forcemeat — ib.
Forcemeat of Fiſh — 36
Forcemeat of Livers or Fowls — ib.

Scotch Collops Brown — 36
Scotch Collops White — 37

Veal Cutlets — ib.

A Diſh of Savoury Steaks — 38
To make Paper Steaks — ib.
To make Sauſages — 39

To Collar a Pig — ib.
To Collar Veal — 40
To Collar Beef — ib.
To Collar Ling — 41
To Collar Salmon or Trouts — ib.
To Collar Eels — 42
To Collar a Calf's Head — ib.
To Collar a Breaſt of Mutton — 43

To Ragoo a Breaſt of Veal — ib.
A Ragoo of Ducks — 44

Page.

A Ragoo of Pigeons — — — 44
A Ragoo — — — — — 45

To Stuff a Fillet of Veal — — — ib.
To Stuff a Leg of Veal — — — 46
To Stuff a Turkey's Crop — — — ib.
To Stuff a Leg of Pork — — — — ib.
To Stuff Chickens — — — 47
To Stuff Pigeons — — — — ib.
To Stuff a Shoulder of Mutton — — 48

To Stew a Beef's Head — — — ib.
To Stew a Rump of Beef — — — ib.
To Stew a Hare — — — — 49
To Stew Eels — — — — — 50
To Stew a Carp — — — — ib.
To Stew a Turbot's Head — — 51
To Stew Salmon — — — ib.
To Stew Oyſters — — — — 52
To Stew Oyſters — — — — — — ib.
Stew'd Soles — — — ib.
To Stew a Fillet of Veal — — 53
Stew'd Cucumber — — 54
To Stew Wild Ducks — — ib.
To Stew Celery Brown, for Sauce — ib.
To Stew Celery, or Celery Sauce — 55

A Calf's Head Haſh — — ib.
A Brown Calf's Head Haſh — — ib.

Plumb Broth — — — 56

To make Corporation Cakes — — 57
To make a Common Fruit Cake — — ib.
To make a Rice Cake — — ib.
Brain Cakes — — — 58
Bath Cakes — — — ib.
A Plumb Cake — — — ib.
A good Fruit Cake — — 59
A Queen Cake — — 60

Lemon

Page.
Lemon Cheeſe Cakes —— 60
Curd Cheeſe-Cakes —— 61
An Almond Cake —— ib.
A Seed Cake —— 62
A Biſket Cake —— ib.
Another Biſket Cake —— ib.
Little Gingerbread Cakes —— 63
White Fruit Cake —— ib.
Clear Cakes of Lemons and Oranges —— 64
Little Sugar Cakes —— 65
To make Clear Cakes of Currants, Raſps, or what you pleaſe —— 65
Icing for the Cake —— 66

To make Savoy Biſkets —— ib.
To make Criſp Biſkets —— 67
To make Naple Biſket —— ib.

Sauce for a Hare —— 68
To make Fiſh Sauce at any time —— ib.
Fiſh Sauce for preſent Uſe —— ib.
A very good ſharp Fiſh Sauce —— 69
Sauce for Fiſh or Fleſh —— ib.
Sauce for fried Fiſh —— 70
Celery Sauce —— ib.
Sauce for boiled Chickens or Fowls —— ib.
Sauce for a boiled Fowl or Rabbet —— 71
Sauce for a Pig —— ib.
Sauce for a Green Gooſe —— ib.
Apple Sauce for a Gooſe or Roaſt Pork —— 72
Bread Sauce for Roaſt Veniſon, or Hare —— ib.
Another Sauce for the ſame, or Roaſt Tongues — ib.
Gravy Sauce for Veniſonor Wild Fowls —— ib.
A very good Gravy Sauce for a Hare —— 73
Sauce for Roaſt Rabbets —— ib.
Sauce for a boiled Carp or Tench —— ib.
Anchovy Sauce —— ib.
Lobſter Sauce —— 74
Oyſter Sauce for boiled Turkey, or Fowls —— ib.

Page.
A Shrimp ſauce for Fiſh —— 74
An Egg Sauce for Fiſh or Fowls, or Roaſt or Broiled Haddocks —— ib.
Onion Sauce for Boiled Rabbets, Hare, or Ducks ib.
Bread Sauce for a Roaſt Turkey, or Partridge —— ib.
Celery Sauce proper for Roaſt Beef —— ib.
Cucumber Sauce for Beef or Mutton —— 76
Brown Onion Sauce —— ib.
White Celery Sauce —— ib.
Sauce for Boiled Hens —— 77
To make Brown Sauce for made Diſhes —— ib.

To make Orange Jelly —— 78
To make Currant Jelly —— ib.
Hartſhorn Jelly —— 79
Calf Feet Jelly —— ib.
To make Pippin Jelly —— 80

To Dreſs Smelts in Jelly —— ib.
To Dreſs Pigeons in Jelly —— 81
To Dreſs Macaroni —— ib.
To Dreſs Rabbets like Wild Fowl —— ib.
To Dreſs a Cod's Head —— 82

A Diſh of Boiled Hens —— ib.
A Diſh of Lambſtones and Sweatbreads —— 83

To Boil Rice whole the beſt Way —— 84
To Boil Chickens —— ib.
A Boiled Turkey with Oyſter Sauce —— 85

A Turkey A-La-Doube or any Fowl —— ib.
An Olly Doub —— 86
An Olly Doub of Hen or Capon —— ib.

To make Catchup —— 87
To make Flummery —— ib.
To make Flummery another Way —— 88
To make a Trifle —— ib.
To make a Trifle another Way —— 89

To

Page.
To make Cream Curds — — — 89
To make Cream Curds another Way — — ib.
To make Apple Fritters — — — 90
To make Common Fritters another Way — — ib.
To make paſte the beſt Way — — 91
To make Bread the French Way — — — ib.
To make German Puffs — — — 92
To make German Puffs another Way — — ib.
To make Wigs — — — 93
To make Muffins — — — ib.
To make Sugar Knots — — — 94
To make Mackroons — — — ib.
To make Greening — — — — ib.
To make Macaroni for preſent Uſe — — 95
To make Savoury Paties — — — ib.
To make Paties another Way — — ib.
To make Ramkins — — — — 96
To make Cream Cheeſe — — 97
To make Bullis Cheeſe — — — — ib.
To make Bullis Cheeſe another Way — 98
To make Cheeſe Loaves — — — ib.
To make Potted Cheeſe — — — ib.
To make Walnuts — — — — 99
To make Walnut Catchup — — ib.
To make Brawn of a Swine's Head — — 100
To make Veal Olives — — — 101
To make Beef A-La-Mode — — ib.
To make Orange Puffs — — — 102
To make Drop Dumplins — — — ib.
To make an Oat-Meal Flummery — — 103
To make a Snow Poſſet — — ib.
To make Whip Poſſets — — — 104
To make a Sack Poſſet — — — ib.
To make Paſte of Green Codlings — — ib.
To make Pippin Paſte — — — 105
To make Quince Paſte — — ib.
To make Orange Paſte — — — 106

A red Marmalade of Quinces — — ib.

Page
A White Quince Marmalade — — 107
A Marmalade of Apricots — — ib.
An Orange Marmalade — — — ib.
Marmalade of Apples — — — 108

To make Barbary Drops — — 109
To make Orange Drops — — — ib.
To make Ratafia Drops — — — ib.
To make an Amulet — — — 110
To make Veal Fricando — — — ib.
To make Syllabubs —— —— 111
To make Salmon like Ham —— —— ib.
To make Snow Balls —— —— 112
To make Orange Blamange —— —— ib.
To make Pallentine —— —— 113
To make a Paccatoon —— —— ib.
To make Spinage Toaſts —— —— 114
To make a Lemon Tart —— —— ib.
To make Lemon butter — — — 115
To green Codlings — — — — ib.
To make White Mead —— —— 116

Paſties of Marrow — — — ib.

Calves Head Collar'd — — — — 117

Oyſter Catchup — — — — ib.

Beef Treng Blange — — — 118

Sham Turtle —— —— — ib.

To keep Cauliflowers for boiling till the Spring 119

Raſp Jam — — — — 120

A Shoulder of Mutton ſupriſed — — — ib.

Quidney of Brambleberries — — — 121

To make Brown and White Gravy —— ib.

To

Page.

A Whipped Syllabub — — — 121

To preſerve Walnuts — — — — 122
To preſerve Pears — — ib.
To make a Compot of Pears — — ib.
To bake Pears — — — 123
To preſerve Morellas — — ib.
To preſerve Currants whole on the Stalk — 124
To preſerve Barberries — — ib.
To preſerve Green Grapes — — 125
To preſerve Raſps whole on the Stalk — 126
To preſerve Apricots or Plumbs — — 127
To preſerve Oranges whole — — 128
To preſerve Girkins or Cucumbers — ib.
To preſerve Apricots — — 129
To preſerve Damſons — — 130
To preſerve Gooſeberries — — — 131
To preſerve Pine Apples — — ib.
To preſerve Oranges in Slices or Quarters — 132
To preſerve ripe fruit in brandy — — 133

To pickle Walnuts white — — ib.
To pickle Kidney Beans — — 134
To pickle Oranges — — — 135
To pickle Barberries — — — ib.
To pickle Artichoak Bottoms — — ib.
To pickle Naſturtium Buds — — 136
To pickle all Sorts of Flowers — — ib.
To pickle Girkins — — ib.
To pickle Muſhrooms — — 137
To pickle Muſhrooms brown — — ib.
To pickle Muſhrooms brown — — 138
To pickle Turnips — — — ib.
To pickle Salmon — — — 139
To pickle Cockles — — — — ib.
To pickle Walnuts — — 140
To pickle red Cabbage — — — ib.
To pickle Onions — — 141
To pickle Green Codlings — — ib.

Page.

To pickle Potatoe Apples — 142
To pickle Cucumbers in Slices — ib.
To pickle Rock Samphire — 143
To pickle Cabbage Stalks — ib.
To pickle Purſley — 144
To pickle Mangoes — ib.
To pickle Oyſters — 145
To make pickled Lila, an Eaſt Indan Pickle — 146
A Pickle for Made Diſhes — 147
To pickle a Pompion — ib.
To pickle Cauliflowers — 148

To bottle Gooſeberries — ib.

To make Gooſeberry Wine — 149
Gooſeberry Wine another Way — ib.
Gooſeberry Wine another Way — 150
Green Gooſeberry Wine — ib.
Ginger Wine — 151
Elder Flower Wine — ib.
Birch Wine — 152
Orange Wine — ib.
Black Currant Wine — 153
Cowſlip Wine — ib.
Currant Wine, Red or White — 154
Lemon Wine — 155
Baum Wine — ib.
Elder Wine — 156
To make Raſpberry Wine — ib.
Raiſon Wine — ib.
Raiſon Wine another Way — 157

Syrup of Poppies — 158
Blackberry Syrup — ib.
Lemon Syrup — ib.
Syrup of Clove Jelly-Flowers — 159
Syrup of Groundivy — ib.

Chocolate Cream — ib.

Page.
Cinnamon Cream -- -- -- 160
Raſp Cream — — ib.
Lemon Cream — — ib.
Barley Cream —— —— 161
Citron Cream — — ib.
Almond or Philbert Cream —— ib.
Apple Cream — — 162
Lemon Cream — — ib.
Cream Chantillea, or ſham Eggs or Cream 163

To candy Cowſlips, or any other Flowers or Greens in Bunches — — ib.
To candy Lemons or Orange Chips -- -- 164
Candied Chips another Way -- -- ib.
To candy Lemons -- -- -- ib.
To candy Angelica -- --- 165

An Almond Cuſtard -- -- 166
Ratafia Cuſtards -- -- ib.
A Wine Cuſtard -- --- --- ib.

Gooſeberry Vinegar - - - - 167
Elder Vinegar - - - ib.

A Peaſe Soop - - - - -- 168
A Hare Soop - - - - - ib.
A White Soop - - - -- 169
Onion Soop - - - - - - ib.
Green Peaſe Soop - - -- -- 170
A Soop Meagre - - -- ib.
A Lobſter Soop - - - - - 171
A Gravy Soop - - - - -- ib.
Another Brown Gravy Soop - - 172

To roaſt a Calf's Head - - - - 173
To roaſt a Salmon - - - 174
To roaſt a Tail of Ling - - - 175
To roaſt a Cod's Head - - - ib.
To roaſt Lobſters - - - - 176
To roaſt a Pig in the Nature of Lamb -- 177
To roaſt a Haunch of Veniſon .... ib.

Page.

To bake Herring - - - - 177
To bake Salmon - - - 178

To broil Beef Steaks - - - ib.
To broil Haddocks - - - - 179
To broil Pigeons - - - - ib.

To jug Pigeons - - - - ib.
To jug Pigeons another Way - - 180
To jug a Hare - - - - ib.

To forced Sweetbreads - - - 181
A brown Fricasy of Sweetbreads - - 182
A White Fricasy of Sweetbreads - - ib.

White Gingerbread - - - - 183
White Gingerbread another Way - - ib.
The best Ginger bread - - ib.
Best red Gingerbread - - - 184

A Pigeon Comport - - - - ib.
To Fricando Pigeons - - - 185
Spitch Cock Pigeons - - - 186

To fry Oysters - - - - - ib.

To Scallop Potatoes - - - - 187

Bombarded Veal - - - - ib.

To dress Stock Fish - - - 188

To farce Sheep's Tongues - - - ib.

To Crimp Almonds - - - - 189

Essence of Partridge, Woodcock, Snipe, Hare, or any Fowl - - - - - 190

A Receipt for the Rheumatism - - ib.
A Receipt to make Bread without Yeast, with the Help of Leaven - - - 191
A Receipt for the bite of a Mad Dog, &c. ib.

Omitted in Page 22. To make Black Puddings, 192

A

COMPLETE COLLECTION OF COOKERY RECEIPTS.

GENERAL RULES.

NEVER make any thing too ſalt, but let your other ſeaſonings have the upper hand. When a made diſh is thickened with eggs, it muſt not boil after they are put in, and your ſauce muſt be always thick and ſmooth. When you uſe whole pepper, an union, bacon, lemon, and a bunch of herbs, they muſt always be taken out before you ſerve it up. When you uſe an anchovy, it muſt always be boned, waſhed, and ſhred: your mortar muſt be marble. For pickling, your pan muſt be braſs; for preſerving, copper; and for made diſhes and jellies, a tinned pan. All made diſhes muſt be ſkimmed before you ſerve them up.

To make a SAVOURY PIE.

Take a loin of mutton, cut off the thin lap, ſkin it, and cut the chain into ſteaks, ſeaſon with white pepper, ſalt, and nutmeg, then lay it in your diſh with forcemeat balls, arti-

choke bottoms boiled and cut, aſparagus tops ſcalded and cut, a little wine if you pleaſe, and freſh butter on the top, and a little water, ſo lay on your paſte and bake it; when baked, put in ſome freſh gravy, ſo ſend it up.—You may make veal or lamb the ſame way. You muſt take off all the fat of the gravy before you ſend it to the table.

APRICOT *or* PLUMB PIE.

You muſt green them as for preſerving; when cold, put them in your diſh, with a little of the water they were greened in, with as much fine ſugar as will make them rich, lay paſte round the ſide of the diſh, and a cut cover over them, and bake it in a pretty quick oven; you muſt not lay the paſte thick on theſe pies, for they muſt not bake long; you muſt have a little ſyrup ready to put in when baked, made of fine ſugar, and a little lemon juice, and the water they were done in.

A SWEET PIE.

Cut your meat into ſteaks, and ſeaſon with ſalt, mace, and nutmeg, and a very little white pepper, lay it in your diſh, with artichoke bottoms, ſeveral yolks of hard eggs, and ſome currants and raiſins, lay ſweet butter on the top, ſo cover it, then put in water and a little wine, ſo bake it; when baked, have a caudle ready, which you

you muſt make thus—Take a gill of white wine, and two or three yolks of eggs, and a little ſugar, ſo toſs it up, and take care it don't curdle, put it in your pye, ſo ſend it up.—If your meat be veal, you may omit artichokes or not.

A PIGEON PIE.

Dreſs them well, ſeaſon with pepper, ſalt, and nutmeg, work a piece of butter with pepper, ſalt, and nutmeg, and put a piece in every belly, lay them in your paſte, put in artichoke bottoms boiled, aſparagus heads ſcalded, forcemeat balls, and a little water, ſo bake it; if to be eat cold, no water.—CHICKEN PIE: Seaſon with ſalt, white pepper, nutmeg, and mace, add white wine and water, and when baked, add a caudle of white wine and yolks; every other way the ſame as pigeon pie.

Another CHICKEN PIE.

Dreſs your chickens as for boiling, only take off the pinions, ſeaſon with white pepper and ſalt, a very little mace and nutmeg, with a bit of butter and ſeaſoning in their bellies, and a little parſley ſhred fine, lay them in your diſh with artichoke bottoms, with ſome yolks of hard eggs or aſparagus, a little white wine and water, cover it with light paſte, and bake it; you may put in it a caudle when baked, made the ſame as the veal pie, only leave out ſugar.

Another

Another CHICKEN PIE.

Skin them and cut them in pieces, ſeaſon them with white pepper and ſalt, a little mace and nutmeg, a bit of parſley cut fine, lay them in your diſh with morrels and truffles, which muſt be boiled, put in a little of the water they were boiled in, with ſlices of bacon or ham, and ſome light forcemeat balls, a glaſs of white wine and water, cover it with light paſte and with flowers of paſte on the top; you may glaze it with a little egg or milk, before you bake it you muſt boil the livers and the gizards for gravy; when baked, cut the lid round, take off the fat, and put in the gravy, if needful; ſend it up for a firſt courſe. You may make a veal pie the ſame way.

A CALF's HEAD PIE.

Scald off the hairs as you do a pig, take out the tongue and brains, boil it till it will come from the bones, cut it in ſquare pieces nigh an inch thick, ſeaſon it with white pepper, mace, nutmeg, and ſalt, make a ſtuffing of the brains with beef ſuet, grated bread, and eggs, ſeaſon it with mace, nutmeg, ſalt, and ſweet herbs, parſley, and a little ſage, make it in balls; you may ſtuff the tongue with ſome of it before it is boiled, by cutting it at the broad end and forcing it with your finger down to the bottom; when it is ſtuffed you muſt ſew it up and boil it till it will ſkin, then lay all into the pie with yolks of eggs boiled hard, with ſome ſlices of ham or bacon, and ſome morrels and truffles, with the liquor

liquor they were boiled in, a glaſs of white wine, and gravy, lid it with light paſte, glaze it with egg and milk; when it is baked cut off the lid and ſkim off the fat, add more gravy, if needful, with a little lemon juice; ſend it up for a firſt courſe; add ſome oiſters, you muſt boil them in liquor, put them in when you take off the lid.

A CALF FOOT PIE.

Dreſs your feet, boil them, and pick them from the bones, when cold, ſhred them very ſmall, with half as much beef ſuet, ſeaſon with ſalt, mace, cinnamon, and nutmeg; to two gang of feet, a pound of currants, another of raiſins ſtoned and ſhred, two ounces of almonds cut, the ſame of orange and lemon peel, a glaſs of brandy, a glaſs of white wine or red, a glaſs of water, three large pippins ſmall ſhred, and ſugar to your taſte, mix all together, ſo lay paſte about and bake it.

MINCED PIES.

Boil a neat's tongue, and blanch it; to a pound of tongue, three of beef ſuet, two dozen of pippins, four pound of currants picked, two pound of raiſins ſtoned and ſhred, a pound and half of ſugar, an ounce of cinnamon, a quarter of an ounce of mace, the ſame of cloves, half an ounce of nutmeg, half a pound of almonds, the ſame of orange and lemon peel, ſhred all things very ſmall, ſalt, then add a pint of brandy and three gills of claret, and mix all together.

MINCED

MINCED PIES *of* EGGS.

Take ſix hard boiled Eggs, ſhred them exceeding ſmall, two pound of beef ſuet ſkinned, two pound of currants well picked, two pound of raiſins ſtoned and ſhred, three quarters of a pound of powder ſugar, an ounce of cinnamon, a quarter of an ounce of mace, one nutmeg, a quarter of an ounce of cloves, half a pound of candied orange peel, half a pound of almonds, add two pound of pippins ſhred fine, and a little ſalt; beat your ſeaſonings, cut and ſhred every thing very ſmall, then add a pint of claret, and a gill of brandy, and mix all together, and fill your pies.

An OLIVE PIE.

Take a leg of veal, cut it as for collops, ſeaſon with pepper, ſalt, and nutmeg, and work them up with yolk of egg, then roll them up like an olive, then lay a lare, and a lare of forcemeat balls, and here and there a yolk of hard egg, make your forcemeat pretty green, and put in a little white wine, a little gravy, and ſome butter, ſo lay on your paſte, and bake it, and ſerve it up hot.

A TURBOT PIE.

Take a Turbot's Head, waſh it very clean, and cut it in pretty large pieces, put it in a pan of boiling ſalt and water, let it boil a very little, then drain it, and ſeaſon it with white pepper, ſalt, mace, and nutmeg, then lay it in your diſh,

with

with a few capers, ſome oyſters and cockles, add half a gill of white wine and ſome water; if you would have it ſweet, put in currants, and leave out capers, oiſters, and cockles; lay ſweet butter on the top, cover it with paſte, and bake it. You may make a pie of any other part of the fiſh the ſame way.

An OISTER PIE.

Beard them, and waſh them in their own liquor, then take ſome freſh ling, bone it and ſkin it, and ſhred it ſmall, add ſome ſweet herbs, parſley, ſpinnage, and ſweet marjoram, and a little thyme, ſeaſon with pepper, ſalt, and nutmeg, two yolks and one white beat, a little grated bread, and ſome clarified butter, beat it into forcemeat, work all together, make it in pretty large balls, lay them in your diſh, a lare of balls and a lare of oiſters till all is in; you may add ſome pieces of fiſh, ſeaſoned as your balls, ſhred parſley and yolks of hard eggs, add a little wine and water, and ſome pieces of butter on the top, cover it with paſte and bake it.

Another OISTER PIE.

For a plate or a little diſh, blanch a quart of oiſters or more, take them from the beards and ſhells, and drain them from the liquor, take a quarter of a pound of butter, and minced anchovies, two ſpoonfuls of grated bread, a ſpoonful of minced parſley, and a little of beaten pepper and grated nutmeg, a very little ſalt, becauſe

cauſe the oiſters and anchovies are ſeaſoning of themſelves: Make a paſte as follows, take a quarter of a pound of butter, work it into a good handful of flour, put to it a ſpoonful or two of cold water, part it in two, and roll out each half, as if for a tart; it is proper you ſhould bake your oiſter pie in the mazarine you ſerve it in, or a little paſty pan, then place in your bottom paſte, half your mixed butter, anchovy and parſley aforeſaid, lay on your oiſters, two or three thick at moſt, then put the reſt of your butter, anchovies, &c. and a ſlice of lemon, ſtrewing a little beaten pepper and nutmeg over your oiſters, with ſome of their liquor, cover it as you do a tart, only turn and cut it round an inch high, bake it three quarters of an hour before you have occaſion for it, then cut up its cover and ſqueeze in a lemon, ſhake it gently together, cut its cover in bits, and lay handſomely round it, and ſerve it up for the firſt courſe.

N. B. You may bake it without a cover, and it's better to cut the oiſters in ſmall pieces, and to ſtir in a ſpoonful of cream and the yolk of an egg.

Another OISTER PIE.

Take the beards off them, and waſh them clean in their liquor, and ſeaſon them lightly with white pepper, nutmeg, or mace, a very little ſalt, ſome ſlices of lemon, ham, or bacon, a little ſhred parſley and ſhalot, put it in your diſh, with a little wine and water, cover with light paſte, or bake it without a lid, or croſs it with paſte,

glaze

glaze the paſte with egg and milk before you put it into the oven; if you have not bacon you muſt put in a bit of butter or marrow ſhred; when it comes out of the oven, cut up the lid, and add more gravy, if needful.

A VENISON PIE *or* PASTY.

Take your veniſon and bone it, and if it have any tough ſkin upon it take it off, and ſeaſon it well with black pepper, ſalt, and ſome nutmeg or cloves, then lay it on your diſh, and put in ſome claret and water, lay a thick cruſt over it and bake it, and when it comes out of the oven put in good freſh gravy, ſo ſerve it.

N. B. We ſometimes half-bake the veniſon before we put it into a cruſt: you may add forcemeat balls if you pleaſe; you may have flowers of paſte on the top.

A GREEN CODLING PIE.

Green them and take out the ſeeds and tough part, put them in your diſh, grate a rind of a lemon and throw over them, with the juice, with as much ſugar as will make it ſweet, cover it with light paſte and bake it; when it comes out of the oven, if you chooſe a cuſtard, you may cut the lid, and place it round the inſide of the pie, and pour the cuſtard over it, and ſend it up to table.

An EEL PIE.

Skin and gut them, cut them in pieces, ſeaſon them with pepper, ſalt, mace, nutmeg, and

parſley cut fine, lay them in the diſh, with as much wine and water as will make gravy, cover it with a good light paſte and bake it; ſend it up hot; if you like it cold you muſt leave out the water, and add a good piece of butter on them.

A HARE PIE.

Cut it in pieces, you muſt take off all the tough parts, ſeaſon it with pepper, ſalt, a very little mace and nutmeg, lay it in the diſh, add ſome bacon or ham cut in ſlices, a glaſs of red wine, and a little gravy or water, cover it with a good paſte, glaze and bake it; before you ſend it to table you muſt cut up the lid, take off the fat, add more gravy, if needful.—You may make a RABBIT PIE the ſame way, only white wine in place of red.

A GOOSE PIE.

To a ſtone of flour take three pound and half of butter, twenty ounces to the pound, boil your butter with a little water and put it into your flour, with a little ſalt, you muſt firſt take the ſkim off your butter, add as much boiling water as will make it into a ſtiff paſte ſo as to work ſmooth, work it well, and cool it a little before you raiſe it; if you like your gooſe boned you muſt ſinge her with whitiſh paper, cut off the joint bones of the wings and legs, begin at the neck and cut off the meat cloſe by the bone with your penknife, and go quite round the

gooſe;

gooſe till you come to the rump, which you leave on with the gooſe; if you like her red rub in a little ſalt petre and let her lie all night, then ſeaſon her with black pepper and ſalt; you may add a little mace if you pleaſe; it will take nigh an ounce of pepper; you may put in turkey, duck, or what fowl you pleaſe, which muſt be done the ſame way, there muſt be no ſalt petre on them; if you put in wild fowl you muſt not bone them, and you muſt not put in your fowls till your pie be quite cold and ſtiff; let your lid be of a good thickneſs, then rub it all over with egg and milk; you may lay on flowers made of paſte on the top and ſides as you pleaſe; if you put in tongues they muſt be ſalted with ſalt petre and ſalt, and boiled before you put them in; when your pie comes out of the oven pour over it two or three pound of clarified butter; you may put the fat or ſaim of the gooſe in when or before you lid it if you pleaſe; if there be no cracks in the lid you muſt make a ſmall hole in the lid to let in the butter.

A GIBLET PIE.

Blood your gooſe on a little oatmeal or grated white bread, you muſt ſtir it well in the bleeding, ſeaſon it with black pepper, with ſome clove, a little mint and ſalt, add a little more bread, which you muſt make ſoft by boiling in a little milk, and pour on it when cold, add two eggs, leaving out one white, with as much beef or

lamb ſuet cut fine as will make it rich, a bit of onion cut fine, mix it all well together, and fill the ſkins, and ſew them at both ends, or you may cloſe them with a ſmall ſkewer, which you muſt take out before you ſend it to table, lay them in the diſh with the giblets, which, if old, ſtew before you bake them; you may add beef, or mutton, or lamb ſteaks, well ſeaſoned with black pepper and a little ſalt, with ſome gravy or water; you muſt put paſte down the ſide of the diſh, and a thick cover on the top; if the gooſe is not very young it will take nigh three hours baking; you muſt cut up the lid and take off the fat, add more gravy, if needful, before you ſend it in.

A LOBSTER PIE.

Seaſon the tails and claws with white pepper, a little mace and ſalt, you muſt take off the tough ſkins of the tails, ſplit them and take out the gut, line the ſide of your diſh with light paſte, lay in your lobſters with ſome butter on them, a glaſs of red wine, and a little water or gravy, cover them with a light paſte, which muſt be thin, for a little baking will do for them; ſend them up hot for a ſide diſh.

A PARTRIDGE PIE.

Pick them and draw them, ſinge and waſh them, cut off their heads and legs, tuck in their ſtumps as for boiling, ſeaſon them with white pepper, ſalt, a little mace or nutmeg, put a bit

of

of butter and ſeaſoning within them and on them, lay them in the pie with ſlices of bacon, and morrels and truffles boiled tender, a little gravy, and ſome of the water they were boiled in; when baked cut up the lid, and put on them ſome ſpinage that has been ſtewed in gravy, cut the lid and place it round it; ſerve it up for a firſt courſe.

A PIE *of* SOLES *or* FLAT FISH.

Gut, ſkin, and waſh them, juſt dip them in warm water and vinegar, ſeaſon them with pepper, ſalt, and nutmeg, lay them in the diſh with forcemeat balls made of fiſh, ſome freſh oiſters, with ſlices of butter and ſhred parſley, lay paſte round your diſh, put the ſhape of them in paſte layed croſs and croſs over them, ſo bake it without a lid; you muſt add a little white wine and water; bake it in a quick oven.

A PIPPIN PIE, *or any good baking* APPLES.

Pare them ſmooth, take off all the bruiſed and tough parts, lay them in your diſh, with a little lemon juice and the ſkin ſhred ſmall, with a ſufficient quantity of ſugar, cover them with light paſte; you may add quince, marmalet, or orange, as you chooſe, or ſerve it up with cuſtard.

A QUINCE *or* PEAR PIE.

Pare them and cut them in quarters, boil them till a little ſoft, put them on a ſieve to cool, then lay

lay them in your diſh with a little cinnamon or cloves, a glaſs of port wine and lemon juice, with ſo much fine ſugar as will make them rich, cover them with light paſte, or a cut cover; when baked grate on a little fine ſugar; ſerve it up hot or cold.

An ORANGE PUDDING.

Take two Seville Oranges, ſlit them in the ſides, and ſqueeze out the juice, then boil them till they are tender, changing the water ſeveral times to take out the bitterneſs, then cut them open, take out the pulp, and beat the ſkin in a mortar to a paſte, then take them up, and beat a quarter of a pound of the beſt almonds very fine, with a little cream, then beat them well together, with half a pound of ſugar, eight yolks of eggs, and half a pound of melted butter, add your juice, then lay paſte all over your diſh, cut holes in the bottom for fear it melt, ſo lay in your pudding and bake it.

A Plain ORANGE PUDDING.

Grate a penny loaf or half a pound of Naple biſcuit into a quart of milk, ſeven eggs well beat, leave four whites out, the yellow rind of two large Seville oranges grated, then ſtir it over the fire till it thicken, add a quarter of a pound of butter, and ſugar to your taſte, a very little ſalt, a glaſs of brandy, and the juice of your oranges, butter your diſh, lay paſte about it, and put in your pudding and bake it.

LITTLE

LITTLE ORANGE PUDDINGS.

Steep half a pound of Naple biſcuit in a pint of cream, and mix it with the yolks of five eggs, and three whites, well beat, a little beat cinnamon and nutmeg, a very little ſalt, a glaſs of orange flower water, and ſugar to your taſte, take as many oranges as it will fill, do not fill them full, but give them room to riſe; prepare them before you make the pudding thus, cut a piece off the top, and take out the pulp, ſteep them and boil them to take off the bitterneſs, then fill them, and tie on the tops, and boil them in cloths almoſt an hour; your ſauce is ſack and ſugar. You may put your oranges in thin ſyrup, three days before you want them.

A RATAFIA PUDDING.

Take half a pound of Naple biſcuit, ſlice it, and pour a quart of boiling cream upon it, cover it, and when it is ſoftened beat it ſmooth in a mortar, add a quarter of a pound of ſugar, half a pound of melted butter, eight eggs, leave five whites out, well beat, one nutmeg grated, a little brandy, a little ſalt, and an ounce and half of bitter almonds beat to a fine paſte with a little cream, put theſe into your pudding, beat all well together, butter your diſh, lay paſte about it, put in your pudding and bake it, then ſtick it with cut almonds.

A TANSEY PUDDING *the beſt Way.*

Take half a pound of Naple biſcuit, and three gills or more of cream, ſeven eggs well beat, leave out four whites, ſlice your biſcuit, and put your cream upon it, then add a quarter of a pound of melted butter, one nutmeg, as much ſpinage juice as will make it green, the juice of tanſey to your taſte, and a little ſalt, ſweeten to your taſte, a quarter of a pound of almonds groſsly beat, then ſet it on the fire to thicken, and add a glaſs of brandy, ſo put it in your diſh, lay paſte about it, and bake it; your ſauce is wine and ſugar; garniſh with oranges cut in quarters. When diſhed you may bake it with paper, which muſt be buttered well, and turned out.

A RICE PUDDING.

Take half a pound of rice, boil it in water, ſtrain it, and add three pints of milk, half a pound of ſugar, the ſame of melted butter, eight eggs, leave four whites, well beat, ſome cinnamon and nutmeg, a little ſalt, a few currants, ſome lemon peel, and a glaſs of brandy, ſo bake it with or without paſte.

A SAGO PUDDING.

Take a quarter of a pound of ſago, boil it in a quart of new milk or cream till it is thick, let it cool, beat ſix eggs, leave three whites out, and a little orange flower water, ſome nutmeg, cinnamon

namon, and brandy, a little ſalt, ſome lemon or citron peel, and a quarter of a pound of melted butter, mix all, lay paſte about it, and bake it; ſugar it to your taſte.

A CALF FOOT PUDDING.

Boil a gang of feet, and ſhred them very ſmall with as much beef ſuet, a penny loaf grated, a little roſe water, eight eggs, leave four whites out, well beat, a pint of cream, half a pound of currants, the ſame of raiſins ſtoned and ſhred, ſome nutmeg, lemon or citron peel, a glaſs of brandy, and ſalt and ſugar to your taſte; you may bake or boil it; eat it with wine and butter ſauce.

An APPLE PUDDING.

Boil your apples till ſoft, and beat them in a mortar; to ſix apples, ſix eggs, leave three whites out, and a pint of cream, grate in half a Naple biſcuit, and a quarter of a pound of melted butter, a little beat cinnamon, ſalt and ſugar to your taſte, and a little orange flower water, then put it in your diſh, lay paſte about it, and bake it.

A MARROW PUDDING.

Take the marrow of two large bones, and half a pound of Naple biſcuit cut in thin ſlices, butter your diſh, lay it in, a lare of biſcuit, a lare of marrow cut thin, a lare of currants, till all is in,

then lay paſte about it, and take three gills of cream, ſeven eggs, leave four whites out, well beat, a nutmeg grated, a little ſalt, and a little brandy, ſweeten to your taſte, mix them all, and pour it upon your diſh.—N. B. If you have not Naple biſcuit, you may take a light brick, and cut it very thin, but no cruſt: if you don't like currants, you may put beaten almonds in their place.—A BREAD PUDDING: Butter in the place of marrow, and bread in the place of Naples biſcuit.

A CARROT PUDDING.

Take half a pound of Naple biſcuit cut in thin ſlices, boil a quart or more of milk or cream, and pour it upon the biſcuit and cover it, then take a large boiled carrot, and beat it to a paſte in a mortar, then rub your biſcuit and milk ſmooth, and beat with your carrot, add eight eggs well beat, leave out four whites, half a pound of melted butter, ſugar to your taſte, one grated nutmeg, a little brandy, and a little ſalt, beat it very well, butter your diſh, lay paſte about it, and bake it.—You may make it with a light brick; cut off the cruſts.

A GROUND RICE PUDDING.

Set a quart of cream or new milk to boil, ſtir a quarter of a pound of ground rice in a little cold milk till it is quite ſmooth, then put it in your pan to your cream, and boil and ſtir it

it very well, till it thicken, then take it off, and put in a quarter of a pound of butter, ſix eggs well beat, leave three whites, a quarter of a pound of ſugar, one nutmeg grated, a little beat cinnamon, the rind of a lemon ſmall ſhred, a little of the juice, a little ſalt and candied peel, and a glaſs of brandy; butter your diſh, lay paſte about it, ſo pour it in, and bake it.

A boiled RICE PUDDING.

Boil half a pound of rice in water for a few minutes, drain it, and boil it in new milk till tender, ſtirring it often, ſtrain it and pound it in a mortar till ſmooth, half a pound of butter, a nutmeg or lemon, a rind of lemon grated, a ſmall ſpoonful of brandy, a very little ſalt, and ſugar to your taſte, with eight eggs, leaving out five whites, one ſpoonful of fine flour, with a pound of currants, with candied orange or lemon peel, with ſome almonds groſsly beat, mix all well, butter and flour the cloth, tie it tight, boil it an hour; ſerve it up with wine and butter ſauce in a boat.

A HUNTING PUDDING.

Take twelve eggs well beat, twelve ſpoonfuls of powder ſugar, twelve ſpoonfuls of flour, a pound of beef ſuet ſmall ſhred, a pound of raiſins ſtoned and minced very ſmall, a little beat mace and cinnamon, half an orange ſkin ſmall ſhred, a glaſs of brandy and ſalt, mix all well, tie it in a cloth, and boil it a long time.—A gill of cream and currants if you pleaſe.

An ANGELICA PUDDING.

Take three ounces of angelica after it is boiled tender and ſkinned, beat it to a fine paſte in a mortar, with a little cream, pour three gills of boiling cream on a quarter of a pound of Naple biſcuit and add to it, and beat them well together, then add 10 yolks of eggs, and ſugar to your taſte, ſix ounces of melted butter, a little orange flower water or brandy, and a little ſalt, butter your diſh, lay paſte about it, and bake it; ſerve it ſtuck with candied angelica or citron.

An ARTICHOKE PUDDING.

Take nine artichokes and boil them, then take them off and free the ſtrings from the bottoms, and beat them very fine in a mortar, add half a pound of ſugar, the ſame of melted butter, one nutmeg grated, ſeven eggs beaten, leave four whites out, three gills of cream, and a little ſack and ſalt, mix all well together, butter your diſh, lay paſte about and bake it, ſerve it up ſtuck with citron or lemon peel—half a pound of Naple biſcuit or almonds beat fine with cream.

A POTATOE PUDDING.

Take a pound and half of pared potatoes, boil them in milk and water, run them through a cullender, with a little hot milk, add a quart of cream or milk, and beat them in a mortar, add one nutmeg grated, half a pound of ſugar, the ſame of melted

melted butter, eight eggs, leave four whites out, ſalt, and a little brandy, ſo butter your diſh, lay paſte about and bake it, ſtick it with candied peel when it comes out of the oven.

An ALMOND PUDDING.

Take ſix ounces of Jordan almonds, blanch and beat them very fine in a marble mortar, with half a gill of cream, then add half a pound of melted butter, and eight yolks of eggs, half a pound of ſugar, or to your taſte, one nutmeg grated, a little ſack and ſalt; put all in by degrees, and beat it very well, then lay paſte all over your diſh, cut holes in the bottom, for fear of melting, lay in your pudding, ſo bake it, when baked, ſtick it with almonds or citron.

A YELLOW PUDDING.

Seaſon a pint of cream with ſalt, mace, nutmeg, ſugar and cinnamon, four yolks and two whites, roſe water, a pint of flour, and a little grated bread, colour it with two pennyworth of ſaffron ſtrained, beat it well together with a whiſk, and boil it.

A BAKING PUDDING.

Boil a quart of cream, pour it on an old penny loaf ſliced, and cover it when cold, add nine eggs, leave four whites out, ſalt, nutmeg, cinnamon, and mace, half a pound of beef ſuet ſmall

ſmall ſhred, a pound of currants, one apple, roſe water, a little flour, ſugar, and candied peel, mix all together, butter your diſh, and bake it or boil it.

To make WHITE PUDDINGS.

Take three penny loaves, grate them, and dry it before the fire, ſeven eggs, leave four whites, beat with a gill of cream, a little ſalt, ſome beat cinnamon and nutmeg, a large pound of beef ſuet, ſkinned and ſmall ſhred, a large pound of currants picked and rubbed, half a pound of powder ſugar, a quarter of a pound of almonds groſsly ſhred or beat, two candied ſkins ſhred, a glaſs of brandy or ſack, mix all well together, and fill them in what ſkins you can get, then boil them, and take care you do not let them burſt; they muſt not boil faſt.

A PUDDING *for a Hare's Belly.*

Beat two eggs with a little cream, a quarter of a pound of beef ſuet ſhred, ſome grated bread, and fat clear bacon, ſeaſon with nutmeg, ſalt, a little onion ſmall ſhred, and ſweet herbs; take care to ſew up the belly, or ſecure it otherwiſe, ſtuff it, then ſpit it.

A boiled BREAD PUDDING.

Take half a pound of bread ſliced, a pint of milk boiled and put on it, till ſoft, rub it fine, then put in ſugar, nutmeg, and ſalt, a ſpoonful of

of brandy, two or three ounces of butter melted, five or ſix eggs, with currants or almonds, orange or lemon peel as you chuſe, butter the cloth well; you may boil it an hour, it may ſtand a little in the cloth before you turn it out.

To make LIGHT BAKED PUDDINGS.

Boil a pint of cream, and when it is off the fire ſtir in a quarter of a pound of butter, when that is melted ſtir in by degrees a quarter of a pound of well dried flour, ſhake it lightly with one hand and ſtir it with the other, then ſeven eggs, leave out five whites, and a very little ſalt, beat it well together, and put it in a warm earthen pot by the fire covered down, let it ſtand an hour, then butter cape or patty pans, and fill them three quarters full, put them in a quickiſh oven, let them ſtand till of a good brown, then turn them out; and for ſauce, butter, ſugar, and white wine; a little lemon juice in the ſauce gives an agreeable taſte.

A CUSTARD PUDDING.

Take a pint of cream or good milk, mix it with ſeven eggs well beat, two ſpoonfuls of fine flour, a little nutmeg and ſalt, and ſugar to your taſte; dip the cloth in hot water, butter and flour it well, tie it tight, boil it half an hour, ſerve it up with wine and butter ſauce.

A QUAKING PUDDING.

Take one pint of cream or good milk, the yolks of nine eggs and five whites well beat, a little nutmeg, a very little ſalt, beat it well, with four ſpoonfuls of fine flour, dip a cloth in hot water, then butter and duſt it well with flour, tie it tight, boil it nigh an hour, you may add a little fine ſugar if you like it, you muſt let it ſtand in the cloth a little before you diſh it; ſend it up with butter ſauce or wine.

A CURD PUDDING.

Curd a quart of new milk very tender, then part it from the whey with a hair ſearce, beat it in a mortar, then grate in a Naple biſcuit, three quarters of a pound of beef ſuet ſhred very ſmall, ſix eggs well beat, leave three whites out, as much currants as ſuet, a little beaten cinnamon and nutmeg, ſugar to your taſte, a little ſalt, and a glaſs of brandy, butter your diſh, lay paſte about it, and put in your pudding, and bake it.

A WHITE FRICASSEY *of* CHICKENS.

Blood them and ſkin them, and lay them in milk and water, then carve them and cut them to fricaſſey meat, leave out the bloody part of the back bone up to the neck, and dry them with a cloth, put them in your pan with a piece of butter and a glaſs of white wine, ſeaſon with ſalt,

ſalt, mace, and nutmeg, have ready ſome white gravy, boiled with an anchovy and a blade of mace; ſet your fricaſſey to ſtew with an anchovy, a piece of lemon, a bit of bacon, and a whole onion, to be taken out again when it is tender; thicken with the yolks of two eggs beat, with a gill of cream, and a piece of butter rolled in flour, it muſt be ſmooth and thick; garniſh with muſhrooms, oiſters, bacon ſprints, forcemeat balls, and criſp parſley; you may put in a few oiſters if you have them.

N. B. Skim the greaſe off all made diſhes.

A WHITE FRICASSEY *of* RABBITS.

Take young rabbits, cut them into fricaſſey meat, waſh them clean, and lay them in milk and water, leave out the bloody part of the head, neck, and thin part of the belly, and dry them with a cloth, then juſt warm a piece of butter, water, and flour in your pan; ſeaſon with mace, ſalt and nutmeg, ſlightly, have ready as much white gravy as will be your ſauce, add a blade of mace, a little white wine, ſome ſhred lemon, an anchovy, and a whole onion to be taken out again; thicken it with a little cream, and two yolks bet, a piece of butter rolled in flour, ſo ſerve it up with forcemeat balls, lemon and barberries.

A BROWN FRICASSEY *of* RABBITS.

You muſt order, and ſeaſon them the ſame as the white, but brown the butter you fry them in, and have brown gravy; thicken as before with butter rolled in flour, and put in a little catchup.

A FRICASSEY *of* MUSHROOMS.

Take fine cloſe muſhrooms, and dreſs them as for pickling, then give them a ſlight ſcald in ſalt and water; then ſet them to ſtew, with a little of that water, and a piece of freſh butter; a glaſs of white wine, an anchovy, and a whole onion to be taken out again, add a little gravy; ſeaſon with ſalt, mace and nutmeg, a little whole white pepper, thicken with butter rolled in flour then toſs in a gill of cream, bet with two or three yolks of eggs, ſo ſerve it up with ſippits, and garniſh with barberries.

A FRICASSEY *of* LAMB.

Take a loin of lamb, cut out the rougheſt of the bones, and cut it into fricaſſy meat, lay it in milk and water, then dry it with a cloth, then put it in a ſtew pan, with a little water and butter, ſeaſon with ſalt, mace, and nutmeg, an anchovy,

chovy, a little white wine, a piece of lemon, a bit of bacon, a few young onions, and a little parſley, both ſmall ſhred; thicken with butter rolled in flour, and a yolk beat with a little cream, garniſh with ſippits, lay ſliced lemon on the top, and about it muſhrooms and oyſters.

A FRICASSEY *of* PIGEONS.

Dreſs them very clean, cut them to fricaſſy meat, and dry them with a cloth, ſeaſon with pepper, ſalt and nutmeg, ſlightly; take a quarter of a pound of butter, and as much water as will ſtew them, toſs in a little flour; when it boils, put them in, add a little white wine, ſome lemon rind ſmall ſhred, a young onion, an anchovy, a little parſley ſhred ſmall, and a bit of bacon to be taken out again; when tender, ſkim off the fat, thicken with butter rolled in flour, the yolks of two eggs, beat with a gill of cream; ſo toſs it up, garniſh with ſliced lemon, bacon ſprints, and what pickle you pleaſe.

A FRICASSEY *of* PIG.

Dreſs it as for roaſting, ſkin it, and cut it to fricaſſey meat, and lay it in milk and water, then dry it with a cloth, then put it in your ſtew pan with a quart of gravy, and half a pound of butter, a large blade of mace, ſalt and nutmeg, a little white pepper, an anchovy, half a gill of white wine, a little lemon ſmall ſhred, a

whole onion, and a bunch of herbs to be taken out again; when tender, ſkim off the greaſe; thicken with butter rolled in flour, and two yolks bet with a little cream; garniſh with lemons, oyſters, muſhrooms, barberries, and ſippits.

A FRICASSEY *of* LOBSTERS.

Boil them fit for eating, and pick the red off the tail, then ſplit the tail, and take the meat out of the claws, as whole as you can; then pick all the red off both tails and claws, a piece of butter, a little water, a little duſt of flour, a little ſalt and nutmeg, and a little white wine, ſo toſs it up in a ſauce pan to a fine ſmooth ſauce, without oiling it, or breaking your Lobſter, ſo ſerve it up with ſippits, uſe a little of the body, if you like it; if you like it red, beat ſome of the red, and toſs in the ſauce.

A CURRY *of* CHICKENS.

Cut your Chickens to pieces, as you would for a fricaſſey with the ſkin on; then put them into ſtew pan, with a piece of butter, the ſize of a large walnut, and ſeaſon them well with black pepper, ſalt, Kayan pepper; cover them, and ſet them over a ſlow fire for ten minutes, then put in a ſmall table ſpoonful of curry powder, to two chickens, and a quarter of a large onion, with a little parſly, chopp'd very fine, then put half

half a pint of gravy, and about two ſmall tea ſpoonfuls of turmerick to colour it; ſtew it altogether for half an hour, then ſkim all the fat off, and juſt before you diſh it, put in a little lemon.

N. B. If you can get any cuſhoondy pickle, put in a piece about the ſize of a walnut.

To SMUT *a* HARE *or* RABBIT.

Put into the belly of the hare, three large onions whole, and a large handful of parſley, tied up, and ſkewer in it, boil it till it is half done, then take it out, and chop the onions and parſley pretty fine, and the anchovies chopt likewiſe; then take all the meat off the bones as whole as you can, and boil them, and the bits of ſkin, in about a pint of the liquor, the hare was boiled in, till it has taken out all their goodneſs; ſtrain it, and put in your anchovy, parſley, &c. with pepper and ſalt to your own taſte, let it juſt boil up, then put in your hare, with eight ſpoonfuls of port wine, and three of vinegar, let it ſimber altogether till it has taken in the ſeaſoning, and thicken it with flour and butter; you may lard the lugs and back with bacon, diſh it with lemon.

OYSTER LOAVES.

Make your loaves the bigneſs of a French roll, cut them round, then take off the top, and

and pick out the crumb, without breaking the outſide; then take ſome freſh oyſters, and plump them over the fire with a little butter, and cut them in three or four pieces; then take as much butter as will wet the crumb, and do it over a charcoal fire, then put in your oyſters, add a little nutmeg, and ſhred parſley, and let them ſtew a little ſlowly, then put it in the cruſt again, lay on the top, and tie it on with twine, have ſome clarified butter, and when it is hot, throw in the loaves, turn them over, and let them fry, till they are brown, ſo ſerve them up. You make cockle and oyſter loaves the ſame way.

OYSTER LOAVES.

Scrape all the crumb out of your loaves, ſet them by the fire about half an hour, baſte them very well with butter, ſtew the oyſters in their own liquor, about a pint of gravy, a little white wine, a bit of lemon peel, a little pepper, nutmeg and mace; when they are enough, thicken them with a bit of butter rolled in flour, and ſqueeze in a little juice of lemon to your palate; fill your loaves with them, and pour ſome of them in the diſh. This is for a pint of oyſters, which will do for four or five loaves.

N. B. Shrimps are done the ſame way, only water will do inſtead of gravy.

SCOLLOP'D

SCOLLOP'D OYSTERS.

Beard your oyſters, put a piece of butter in every ſhell, and a little fine grated bread upon it; ſeaſon your oyſters with a very little ſalt, nutmeg, and ſhred parſley, then put them in the ſhells, and lay on more grated bread with butter intermixed, then ſet them on a gridiron, hold a hot iron over to brown them, and when the bread is brown, ſerve them up: you may put light paſte round the ſhells, and bake them before you fill them; if you like it, you may do them in the oven, the paſte too at the time.

To POT LOBSTERS.

Half boil them till the ſhell be red, then take out the tail and claws whole, pick all the red ſkin off the tail, ſeaſon them with ſalt, white pepper, mace and nutmeg, put them in an oven with as much butter as will keep them moiſt, cloſe covered with paper, when baked, drain them from the gravy; then put them in your pots when cold, cover them with clarified butter, and as much of the butter they were baked in, as will colour it, but no gravy; if you like them red, beat the red very fine, and bake it with them.

To POT SALMON.

Cut it in pieces, and dry it with a cloth, take out the chain and ſmall bones, and ſkin it; ſeaſon with ſalt, white pepper, mace and nutmeg very high, ſet it to bake with as much butter, as will keep it moiſt, cover it with paper; then take it from the butter, preſs it a little when cold, put it into pots, cover it with the butter it was bak'd in, and clariſied butter. If you like you may beat it as potted beef.

To POT BEEF.

Take a round of beef, cut off the ſkin and ſinews, and cut it in thin ſlices, and ſeaſon with pepper, ſalt, nutmeg, and a little ſage very high; put it in your mug, and a lare of beef ſuet groſsly ſhred, cover it with paper, and bake it very tender, then drain it from the gravy, and beat it in a bowl to a paſte, with the fat it was bak'd in, but none of the gravy, put it cloſe down in your pots, and cover it with clariſied butter. If you love it red, lay it in ſaltpetre a day or two; you may put butter in place of ſuet if you like it better.

To POT PIGEONS.

Dreſs them well, and wipe dry with a cloth, ſeaſon with ſalt, white pepper, mace and nutmeg,

meg, very high; work ſome butter with the ſeaſoning, and put a piece in every belly; put them in a mug with their bellies down, with as much butter as you think will bake them; cover them with paper, and bake them very tenderly; then drain them from the gravy, put them down in your pots when cold, cover them with the butter they were baked in, and clarified butter, but none of the gravy.

To POT HARE.

Skin and bone your hare, ſeaſon with ſalt, white pepper, mace and nutmeg, very high; to a pound of hare, a quarter of a pound of clear fat bacon, beat it very fine together, ſo put it down in a mug, add a little beef ſuet groſly ſhred; tie it over with paper, and bake it very tender, then drain it from the gravy, and beat it in a bowl with a trencher or mortar with the fat it was baked in, to a paſte, then put it down in your pots very cloſe; cover it when cold, with clarified butter; if you like it to look red, put in a little ſaltpetre in baking; if you like butter in the place of ſuet, it will do.

To POT WILD-FOWL.

Dreſs them, and wipe them very clean with a cloth, ſeaſon them with white pepper, ſalt, mace, and nutmeg very high; work a piece of butter with the ſeaſoning, and put a piece in every belly, put them in your mug with their bellies

down, with as much butter as you think will bake them, and tie paper over them, and bake them tender; then drain them from the gravy; put them down in your pots, cover them with the butter they were baked in, and clarified butter; but none of the gravy if they be woodcocks, or ſnipes, you muſt keep on their heads, pick out the eyes, and ſkewer them with the nebs.

To make SOLOMONGUNDY.

Take the white part of a roaſted turkey, or any other fowl; ſix yolks of hard boiled eggs, and the whites, a handful of parſley, all chopt ſeparately very ſmall; take the ſame quantity of lean boiled ham, ſcraped fine; turn a china baſon upſide down in the middle of a diſh, make a quarter of ſweet butter in the ſhape of a pine apple, and ſet it on the top, or you may ſet a Seville orange; lay round your baſon a ring of parſley, then a ring of yolks, then whites, then ham, then the ſhred fowl till youcover your baſon, and uſe all the ingredients; then you may garniſh it with capers and pickled oyſters, and ſome pretty ſprigs of table parſley to your fancy, and ſend it up; you muſt rub the baſon with cold butter to make the ingredients ſtick.

To POT VEAL.

Take a fillet of Veal, and cut it into lumps, and ſeaſon it well with white pepper, mace, nutmeg,

nutmeg, and ſalt; then put it into a pot, with a pound and a half of ſweet butter, cover it cloſe with paper, and coarſe paſte, and bake it till tender, then drain it out, and beat it in a marble mortar till very fine, putting in as you beat it, the fat it was baked in, and three anchovies; then put it cloſe down in your pots, and cover it with clarified butter; if you like it red, add a little ſaltpetre, put in the anchovies before you bake it.

To POT TONGUES.

Lay them in ſaltpetre three or four days, and boil them tender; blanch them, and cut them from top to bottom; ſeaſon with white pepper, ſalt, mace, and nutmeg, and bake them with butter, and lay them whole in the pots, and cover with the baking butter, and clarified butter.

To MAKE FORCEMEAT.

Take the lean of mutton or veal without ſkins, the double of beef ſuet ſhred very ſmall together, beat your veal very fine, before you add your ſuet, add four or five leaves of green ſage, a little thyme, ſweet marjoram, and parſley, ſome egg, more yolk than white, and ſome grated bread; ſeaſon with clove pepper, mace, ſalt, and nutmeg; work it to a paſte, make it to what fancies you pleaſe, and fry them not over dry.

FORCEMEAT *of* FISH.

Take a piece of fine fiſh, free from ſkin and bone, and beat it very fine, add grated bread, ſweet herbs, and a little parſley, ſome yolks, a little white of eggs, and oiled butter in place of ſuet; ſeaſon with ſalt, nutmeg, and mace; work it to a paſte, ſo uſe it in balls, or for ſtuffing baked fiſh, a little pepper.

FORCEMEAT *of* LIVERS *of* FOWLS.

Take the livers, ſome clear fat bacon, make it a little green with ſweet herbs, ſpinage, and parſley; ſeaſon with clove pepper, ſalt, nutmeg, and mace, a little grated bread, a little ſhallot ſmall ſhred, a very little egg, more yolk than white; work and fry it as before not over dry; add a little butter in place of bacon, if you pleaſe.

SCOTCH COLLOPS BROWN.

Take a leg of veal, cut it in collops croſs the grain, ſpread and beat them a little with a paſte pin; ſeaſon with mace, ſalt, and nutmeg; rub them with a yolk of an egg, and a little cream, and fry them in clarified butter a light brown; have ready ſome brown gravy, and ſet them to ſtew with a little white wine, an anchovy, a little catchup, a piece of lemon, a bit of bacon, a few capers, and a whole onion to be taken out again; thicken with butter rolled in flour; garniſh with

bacon

bacon ſprints, forcemeat balls, oyſters, and what pickles you pleaſe.

Put all your ingredients in before the collops, and don't ſtew them much.

SCOTCH COLLOPS WHITE.

Take a leg of veal, ſkin it, and cut it in collops, croſs the grain, ſpread and beat them a little with a paſte pin, ſeaſon with mace, ſalt, and nutmeg, then put in a good piece of butter in your haſh pan, with a little water and flour; when it boils, put in the collops, with half a gill of white wine, an anchovy, a piece of lemon, a bit of bacon, a whole onion to be taken out again, and a little catchup; when tender, ſkim off the greeſe, thicken with butter rolled in flour, and a gill of cream beat with two yolks; put in ſmall boil'd forcemeat balls, ſome oyſters, and muſhrooms; garniſh with ſliced lemon, muſhrooms, and barberries, ſo ſerve it up.

VEAL CUTLETS.

Cut your neck of veal into ſteaks, a bone in each ſteak; ſeaſon with ſalt, mace, and nutmeg, break in two eggs, and a little cream, and work them well up with your hand; then put them in your collop pan to broil, and baſte them with butter, and throw on ſome grated bread; boil your neck end with an anchovy, a bit of bacon, and

and a whole onion to be taken out again; then ſtrain it into your pan, and put in your cutlets; add a glaſs of white wine, a few capers, a little catchup, and ſome oyſters; give them a little ſtew in the gravy, thicken with butter rolled in flour; garniſh with muſhrooms, oyſters, and ſliced lemon, ſo ſerve it up.

A DISH *of* SAVOURY STEAKS.

Seaſon your ſteaks with very little pepper, ſalt, and nutmeg, a little thyme, and ſweet marjoram beat ſmall, then break in two eggs, ſo toſs them up with your hand, then brown your butter, and when they are fry'd enough, toſs in a little broth, duſt in a little flour, an anchovy, a few capers, a little onion ſhred ſmall, garniſh with oyſters, muſhrooms, and what pickles you pleaſe.

To MAKE PAPER STEAKS.

Take a neck of mutton, and cut it into ſteaks, a rib in each ſteak, and hack them with the back of a knife; ſeaſon with ſalt, pepper, mace, and nutmeg; take ſome writing paper, butter it, and paper every rib ſingly, and lay them in a dripping pan, or in an oven; baſte them, and mind to turn them; make the neck end into gravy, boil'd with an anchovy, an onion, and a little

ſweet

ſweet herbs; ſtrain it, ſo diſh your ſteaks with the papers on them, and pour the gravy about them; garniſh with barberries, and what pickles you pleaſe; or you may ſend the gravy in the ſauce boat.

To MAKE SAUSAGES.

Take a pound of lean mutton or pork, ſhred it very ſmall, with half a pound of the clear fat of your meat, or beef ſuet without ſkins; ſeaſon with black pepper, ſalt, and nutmeg to your taſte; when you fill them, put in a little ale that's not bitter, ſo mix all well together; they muſt be fill'd in ſmall ferns of ſheep, have a tin funnel made to your ſize, and add a little ſage, if you like.

To MAKE WHITE PUDDINGS.

Take three penny loaves, grate them, and dry it before the fire, ſeven eggs, leave four whites, beat with a gill of cream, a little ſalt, ſome beat cinnamon and nutmeg, a large pound of beef ſuet, ſkin'd and ſmall ſhred, a large pound of currants picked and rubbed, half a pound of powder ſugar, a quarter of a pound of almonds, of orange or lemon two candied ſkins ſhred, a glaſs of brandy or ſack, mix all well together, and fill them in what ſkins you can get; then boil them, and take care you don't let them burſt; they muſt not boil faſt.

CALF

A CALF FOOT PUDDING.

Boil a gang of feet, and ſhred them very ſmall, with as much beef ſuet; a penny loaf grated, a little roſe water, eight eggs leaving four whites out, well beat, a pint of cream, half a pound of currants, the ſame of raiſons ſtoned and ſhred, ſome nutmeg, lemon or citron peel, a glaſs of brandy, and ſalt and ſugar to your taſte; you may bake or boil it; if baked, you may lay paſte about it; eat it with wine and butter ſauce.

An APPLE PUDDING.

Boil your apples till ſoft, and beat them in a mortar; to ſix apples, ſix eggs leaving three whites out, and a pint of cream, grate in half of a naple biſcuit, and a quarter of a pound of melted butter, a little beat cinnamon, ſalt and ſugar to your taſte, and a little orange flower water; then put it in your diſh, lay paſte about it, and bake it.

A MARROW PUDDING.

Take the marrow of two large bones, and half a pound of naple biſcuit, cut in thin ſlices; butter your diſh, lay in a lare of biſcuit, one of marrow cut thin, and a lare of currants, till all is in; then lay paſte about it, and take three gills of cream, ſeven eggs well beat, leave four whites out, a nutmeg grated, a little ſalt, and a little brandy, ſweeten to your taſte, mix them well,

ſweet herbs; ſtrain it, ſo diſh your ſteaks with the papers on them, and pour the gravy about them; garniſh with barberries, and what pickles you pleaſe; or you may ſend the gravy in the ſauce boat.

To MAKE SAUSAGES.

Take a pound of lean mutton or pork, ſhred it very ſmall, with half a pound of the clear fat of your meat, or beef ſuet without ſkins; ſeaſon with black pepper, ſalt, and nutmeg to your taſte; when you fill them, put in a little ale that's not bitter, ſo mix all well together; they muſt be fill'd in ſmall ferns of ſheep, have a tin funnel made to your ſize, and add a little ſage, if you like.

To COLLAR *a* PIG.

Take a young pig, dreſs it, and cut off its head, and bone the body, and lay it in water for a night, changing the water; then drain it, and lay it on a table, cut it where it is thick, and lay it where it is thin, to make it level; ſeaſon the inſide with mace, nutmeg, ſalt, ſage, parſley, and ſweet herbs, ſo roll it in a cloth, tie it with packthread at the ends, and bind it with tape very hard; ſet on water and a handful of ſalt; when it boils, put in your collar, let it boil till the ſtrings ſlacken, then tie them faſter, and hang it to drain, then boil your

your pickle with a pint of vinegar, then ſkim off the fat, and clear it of the ſettling, and when it is cold, put in your collar, ſo keep it; if you keep it long, make a freſh pickle of bran, ſalt, and water; ſtrain it, and let it be cold.

To COLLAR VEAL.

Bone and ſkin your breaſt of veal, ſeaſon it very little with ſalt, mace, and nutmeg; make it level, by cutting where it is thick, and laying where it is thin; ſtrew it with thyme, parſley, ſpinage, and ſweet marjoram; two hard boiled eggs ſhred to a paſte; here and there thin ſlices of bacon; lay firſt your eggs, and then your herbs, roll it in a cloth rub'd with butter, and bind it with tape, ſo bake it; rub your collar with butter, and put ſome water in the diſh you bake it in; make a few collops to fill up your diſh, lay the collar in the middle, the collops about it; you muſt have gravy for ſauce; garniſh with bacon ſprints, forcemeat balls, oyſters, and what pickles you pleaſe; you may cut your collar in two or three pieces if you like. You muſt put the balls and oyſters in the gravy,

To COLLAR BEEF.

Take the thin end of a briſket of beef, bone it, rub it with ſalt and ſaltpetre, and let it lie four or five days; then wipe it with a cloth, and hang it up to drain, then ſeaſon with nutmeg, cloves,

Jamaica

Jamaica pepper, and mace, very high, a little duſt of ſage, and ſweet herbs; lay it level, and roll it cloſe up in a cloth, and roll it very hard with tape; you may boil or bake it, it keeps longer baked than boiled; if you bake it, rub the cloth with butter, put in a little water, and a pint of claret; when baked, tie it tight, hang it up, and rub the cloth over with fat; if you bake it, you muſt cover it with paper and paſte.

To COLLAR LING.

Take a large tail of ling, cut off the thick edges, and lay it where it is thin; ſeaſon with black pepper, ſalt, and nutmeg; ſtrew it on the inſide, with parſley, ſpinage, ſweet marjoram, the rind of a lemon, all very ſmall ſhred; make it pretty green, roll it hard in a cloth, and tape about it; tie the ends, and boil it in ſalt water, and vinegar, till the ſtrings ſlacken; then tie them tighter, and hang it up to drain; and when the pickle is cold, ſkim and clear it, put it in, and keep it for uſe; you muſt butter the cloth before you roll it.

To COLLAR SALMON *or* TROUTS.

Take a jowl of ſalmon or trout, ſeaſon with mace, white pepper, and ſalt; ſtrew the inſide with ſpinage, and parſley, ſhred ſmall, then roll it hard in a cloth with tape about it; tie the ends

of all collars with packthread; ſet on a pan with water, when it boils, add a handful of ſalt, and a little vinegar; then put in your ſalmon, let it boil till the ſtrings ſlacken, then tie them faſter, and hang them to drain; when the pickle is cool, ſkim it, and clear it, and put them up together; butter the cloth, to keep on the ſkin, before it is rolled.

To COLLAR EELS.

Take a large conger eel, and ſlit it right down the belly, bone it, and ſeaſon it with ſalt, nutmeg, and mace, very little white pepper, and the rind of a lemon ſhred ſmall; take ſpinage, parſley, ſweet marjoram, and two or three leaves of ſage, ſhred them ſmall; level your eel, and ſtrew them on the inſide; then begin at the tail, and roll it hard up in a cloth, tie it with tape, and boil it till the ſtrings ſlacken, in ſalt water, and white wine vinegar, then tie the ſtrings faſter, and hang it to drain, clear of your pickle; and when it is cold, put in your collar.

To COLLAR *a* CALF's HEAD.

Take your head, and ſcald the hair off it, then waſh it well, and ſoak it in water all night; then bone it, and make it very even; ſeaſon with white pepper, ſalt, cloves, mace and nutmeg, ſome green parſley, and ſweet herbs; you may put in the tongue, but boil it firſt; then roll it in a cloth, tie it with packthread at the ends,

ends, and roll tape about it; boil ſoft water with a little ſalt, and when boiled put in the collar; let it boil till it be tender, then take it out, and hang it to drain, and tie it faſter; then put into your pickle a gill of white wine, and a pint of white wine vinegar, let it boil, and when it is cold, put in your collar, and keep it for uſe.

To COLLAR *a* BREAST of MUTTON.

Take a large breaſt of mutton, bone it, and cut the tough ſkin of the briſket; ſeaſon it ſlightly with ſalt, nutmeg, and a little white pepper; rub the inſide with a beaten egg, then make very light forcemeat, lay it over the inſide, cut it where it is thick, and lay it where it is thin to make it level; then roll it hard in a cloth, and tie it with tape; rub the cloth with butter, and bake it in a little water; when it is enough, cut it in four or five ſlices, and diſh it with brown gravy, forcemeat balls, and oyſters; garniſh with green pickles and capers.

To RAGOO *a* BREAST *of* VEAL.

Take the tough ſkin of a briſket, crack the bones, then lard and half roaſt it; ſeaſon with ſalt, mace, and nutmeg; have ready ſome ſtrong gravy, and ſet it to ſtew, with half a gill of white wine, a bit of bacon, a piece of lemon, a whole onion to be taken out again, and an an-

chovy; when it is enough add ſmall boiled force-meat balls, broiled ſuckles, ſome whole, and ſome ſliced; thicken with butter rolled in flour, put in ſome capers, add oyſters, truffles, morrels, and a little catchup, ſo ſerve it up.

A RAGOO *of* DUCKS.

Take two ducks, ſinge them, and lard them, then half roaſt them, and cut them in quarters; then put a piece of butter in your ſtew pan, and brown it, then put in your ducks with a gill of claret, ſome good gravy, an anchovy, a faggot of ſweet herbs, a little ſalt, ſome grated nutmeg, very little pepper, and ſome lemon ſhred ſmall; when it is almoſt enough, add ſome veal ſweetbreads fried, forcemeat balls fried ſmall, and ſome oyſters; thicken with butter rolled in flour, garniſh with ſliced lemon, and barberries, ſo ſerve it up.

A RAGOO *of* PIGEONS.

Take pigeons, dreſs them, and lard them, ſome whole, and ſome in halves; ſeaſon with white pepper, ſalt, and mace; dip them in yolks of eggs and cream, dridge them with flour, and fry them brown; then put them in a ſtew pan, with as much gravy as will cover them; add a bunch of ſweet herbs, anchovy, and a whole onion to be taken out again; when near enough, you may add roaſted larks, or other ſmall birds,

a few

a few ſhred capers, oyſters, muſhrooms, and ſome fried ſweetbreads; thicken with butter rolled in flour; garniſh with lemons, barberries, and capers, and yolks of hard eggs, ſo ſerve it up.

A RAGOO.

Take a breaſt of mutton, half boil it, ſkin it, and ſeaſon it with ſweet herbs ſhred ſmall, mace, nutmeg, ſalt, and white pepper; then cut it acroſs in diamonds, and broil it on a gridiron, or bake it; then take a pint of claret, a little ſtrong gravy, an anchovy, and a few capers; then add muſhrooms, oyſters, and a piece of butter rolled in flour, ſkim it, and garniſh with capers, or what you pleaſe, ſo ſerve it up.

To STUFF *a* FILLET *of* VEAL.

Take ſome of the beſt that is left of the fillet without ſkins, ſhred it very ſmall, with double the weight of beef ſuet; ſeaſon with pepper, ſalt, mace, and nutmeg, a little parſley, and ſweet herbs, ſome egg, and grated bread, work it well up; ſo cut your veal with a penknife, ſtuff it, and roaſt it; have gravy for ſauce, garniſh with lemon, muſhrooms, and oyſters; you may bake it with a little water, and a little catchup; put the muſhrooms and oyſters in the gravy.

To

To STUFF *a* LEG *of* VEAL.

Take ſome beef ſuet ſhred ſmall, add grated bread, two yolks, and one white, parſley, ſweet marjoram, thyme, and the rind of a lemon, all ſhred ſmall; ſeaſon with white pepper, ſalt, and nutmeg; then make holes with a penknife, and ſtuff it; you may roaſt or boil it; if you boil it, tie it in a cloth, ſerve it with gravy, and garniſh it with lemon.

To STUFF *a* TURKEY's CROP.

Take a little cream, and two eggs, leave one white, beat together; a quarter of a pound of beef ſuet ſhred very ſmall, and ſome grated bread; ſeaſon with ſalt, and nutmeg, a little ſweet herbs, very little ſhallot, ſhred ſmall, and ſome parſley, ſo fill your crop, and lard it.

To STUFF *a* LEG *of* PORK.

Take parſley, ſpinage, winter ſavoury, and thyme, ſhred them very ſmall; add beef ſuet, grated bread, and ſome egg, more yolk than white; ſeaſon with pepper, ſalt, nutmeg, and a little ſage; make holes with a penknife, ſtuff it, and boil it in a cloth; ſerve it with gravy, or eat it cold; you may let it lie two or three days in a little ſalt; you may have green cabbage round it; garniſh with carrots if you pleaſe.

To

To STUFF CHICKENS.

Bone your chickens, and make your ſtuffing of lamb ſtones or ſuckles, ſome clear bacon, beef ſuet, ſome yolk, a very little white, ſome grated bread, and ſome herbs if you like it; ſeaſon with ſalt, mace, and nutmeg; ſtuff your chickens, and ſet them to ſtew in white gravy, ſlowly, and covered; when enough, thicken with a little cream, and butter rolled in flour; add a few oyſters, and muſhrooms, garniſh with lemon and barberries, ſo ſerve it up; you may lard them, or bard them with bacon, if you pleaſe.

To STUFF PIGEONS.

Dreſs your pigeons, ſeaſon them ſlightly with white pepper, and ſalt; make the ſtuffing of their livers, ſome clear bacon, a little grated bread, and an egg, a little parſley; ſeaſon it with nutmeg, and ſalt, ſo ſtuff them; ſet them to ſtew in brown gravy, ſlowly, and covered; add a glaſs of white wine, a few capers, an anchovy, a bit of bacon, a piece of lemon, a whole onion to be taken out again, a little walnut pickle, and catchup; when it is enough, add a bit boiled carrot ſhred ſmall, thicken with butter rolled in flour, garniſh with lemon, and capers, ſo ſerve it up; you may lard the breaſt if you pleaſe.

To STUFF *a* SHOULDER *of* MUTTON.

Take a handful of oyſters, a few capers, a handful of parſley, three or four anchovies, ſome ſuet, one onion, ſhred them, and add a little grated bread; ſeaſon with nutmeg, black pepper, ſalt, and work it up with the yolks of eggs, ſo cut holes with a penknife, and ſtuff your mutton; cut off the ſhank, and roaſt it till it is almoſt enough, then baſte it with a pint of claret, then take up your gravy, blow off the fat, if there is not enough, add ſome more to it; duſt in a little flour, and a few ſhred oyſters, ſo ſerve it up; garniſh with green pickles, and red cabbage.

To STEW *a* BEEF's HEAD.

Take a Beef's head, and take out all the bones, then waſh it well, and ſoak it in water; dry it very well, and ſeaſon with pepper and ſalt; put it in a mug to bake, add a quart of water, a quart of ſtrong beer, a couple of onions, ſtuck with cloves, and a bunch of ſweet herbs; then lay on the bones; cover it with paper; bake it very tender, then ſkim off the fat, and ſerve it up with thin criſp toaſts of bread; you may put port wine in place of beer.

To STEW *a* RUMP *of* BEEF.

Make your ſtuffing of ſhred parſley, ſweet marjoram, and the fat of bacon, or beef ſuet, ſpinage,

ſpinage, and ſweet herbs, a very little grated bread and egg; ſeaſon with cloves, mace, nutmeg, and ſalt, then take out the bone, ſtuff it, and lard it, then ſet it to ſtew ſlowly, well covered, in three quarts of water, a pint of claret, three anchovies, a whole onion ſtuck with cloves; let it ſtew three or four hours, then take it out, blow off the fat, and put it to the meat again; have ready ſome fried artichoke bottoms, cut ſome turnips in ſmall dices, and whiten them in water; fry the ribs and bottoms of Sileſia lettice, and ſome of the whites of celery in ſmall pieces, put all theſe in, and let it ſtew ſlowly an hour, then thicken with butter rolled in flour; garniſh with horſe radiſh, barberries, and ſome ſlit palates boiled tender.

To STEW *a* HARE.

Waſh it well, cut it in pieces, ſplit the head, and take out the brains; ſeaſon with pepper, ſalt, mace and nutmeg; cover it, and ſet it to ſtew ſlowly, with a quart of gravy, a pint of claret, a few capers, a piece of clear bacon, an anchovy, a bunch of ſweet herbs, a whole onion to be taken out again; when enough, add a quarter of a pound of butter rolled in flour, diſh it, and garniſh with lemon and barberries.

To STEW EELS.

Skin them, and cut them into lengths; ſeaſon with ſalt and nutmeg; do them over with yolks of eggs, thick cream, and fry them brown in clarified butter; then take ſome gravy of fiſh, or meat, put it in your pan; add a whole onion, an anchovy, a faggot of ſweet herbs, a little wine, a piece of lemon, and a ſpoonful of catchup; let it ſtew a little, then ſtrain it, and put in your eels; add a few freſh oyſters, and capers; when ſtewed a little, toſs them up with butter rolled in flour, ſo ſerve them up; garniſh with criſp parſley, lemon, and barberries.

To STEW *a* CARP.

Take your Carp, and ſtick it under the fin, next to the head, to get out all the blood; then gut, ſcale, and dreſs it very clean; then take a pint of water, a pint of claret, a whole onion, two or three blades of mace, ſome corns of pepper and nutmeg, a bunch of ſweet herbs, a bit of lemon, one or two anchovies, ſalt to taſte, and the blood; let them boil a little, add ſome gravy; then put in your carp, let it ſtew ſlowly, cloſe covered, mind to turn it; then take out your onion, herbs, and ſpice; thicken with a quarter of a pound of butter rolled in flour, ſo diſh it; garniſh with fried ſmelts, lemons, horſe radiſh, muſhrooms, oyſters, morels, and truffles; ſo ſend it up with the melts, and roes laid on the top.

To STEW *a* TURBIT's HEAD.

Take off the gills, then waſh it, ſcald it in ſalt and water, and take off the black ſkin; ſeaſon with nutmeg and ſalt; then do it over with yolks of eggs, beat with a little cream, and dridge it with flour; then brown a good deal of butter, and fry it brown; then take gravy of fiſh or fleſh, as much white wine, add ſome whole pepper, two or three blades of mace, ſome nutmeg, and ſalt, a whole onion, one or two anchovies, and a faggot of ſweet herbs; when it boils, put in your head; when enough, ſtrain the gravy, and blow off the fat; add a little catchup, and ſome freſh oyſters, thicken with butter rolled in flour, ſo ſerve it up; garniſh with fried fiſh, lemon, horſe radiſh, oyſters, and what you pleaſe.

To STEW SALMON.

Take a ſide of ſalmon, ſcale, waſh, and dry it with a cloth; then put the jowl into a large ſtew pan, with a quart or three pints of gravy, a pint of claret, and white wine, a bunch of ſweet herbs, an onion ſtuck with cloves, a little white pepper, ſalt and nutmeg, a gill of oyſters, half a gill of cockles, a few capers, and muſhrooms, two or three blades of mace; let it ſtew ſlowly, cloſe covered an hour, and cut the tail in ſix pieces; ſeaſon with pepper, ſalt, and nut-

meg; broil it brown on both ſides; diſh your jowl, lay the broiled round it, thicken the gravy with butter, and flour, pour it over it; garniſh with ſcalded gooſeberries, criſp parſley, lemon, barberries, and horſe radiſh.

To STEW OYSTERS.

Put the oyſters into a pan, with their own liquor, and crumbs of bread, a bit of butter rolled in flour, a little lemon peel, and nutmeg; let them ſtew a little, but not to be hard; add a little cream, and ſhred parſley.

To STEW OYSTERS.

Beard them, waſh them in their own liquor, and lay them on a ſieve to drain; then take a little white wine, a little water, a piece of butter, two or three duſts of flour, a little grated nutmeg, ſome mace, a little cream, and boil them up; then put in your oyſters and let them ſtew very little; put in a little ſhred parſley, and ſerve them up with ſippets of bread.

STEW'D SOLES.

Waſh and ſkin them; ſeaſon with mace, nutmeg, and ſalt, and do them over with yolks of eggs beat with cream; fry them brown in clarified butter; then put in your ſtew pan, ſome good

good gravy of fiſh or fleſh, add an anchovy, a little white wine, a piece of lemon, ſome catch-up, and a whole onion; let it ſtew a while, then ſtrain it, and put in your ſoles; add a handful of freſh oyſters, ſome capers, and let them ſtew a while; then thicken with butter rolled in flour, diſh them, garniſh with lemon, horſe radiſh, muſhrooms, and criſp parſley.

To STEW *a* FILLET *of* VEAL.

Take a fillet of Veal, and cut the bone, to lay lower than the meat; ſtuff it as you would for roaſting, cut ſome of the fat into long ſlices, and put into the holes with the ſtuffing; put it into a ſtew-pan, with a good lump of butter; when the veal is brown on both ſides, put in three gills of water, and a little lemon peel; let it ſtew over a ſtove fire, or oven, about an hour; put in a bunch of ſweet herbs, and an onion ſtuck with cloves, ſome mace, whole pepper, and a little ſalt; if it be a large fillet, it will require two hours and three quarters ſtewing; then take it up, ſtrain the liquor through a ſieve, ſkim off the fat, and put it into a ſtew pan again; thicken it with butter rolled in flour, add a little catch-up, one or two ſpoonfuls of white wine, a little juice of lemon, and if you pleaſe, a few oyſters, muſhrooms, and forcemeat balls; you may put gravy in place of water.

STEW'D

STEW'D CUCUMBER.

Cut your Cucumbers in ſlices, and ſome that are not large, in quarters, or ſix parts long ways; duſt a little flour on them, and fry them in butter till of a light brown; then put them in gravy, and ſtew them a quarter of an hour, more or leſs as you find they are enough, and have a good reliſh; you may put in a little ſhallot, and take it out again; before you thicken the ſauce, do this with butter and flour, and a little pepper and ſalt to your taſte.

To STEW WILD DUCKS.

Half roaſt them, cut them in joints, then put them into a ſtew pan, with a little good gravy, a ſhallot, an onion, a ſlice of lemon, and a little pepper and ſalt; let them ſtew gently for half an hour, then put in a large glaſs of red wine, let it boil a little, ſkim off the fat, and ſerve it up with lemon, and horſe radiſh, ſcrap'd round the diſh; you may do any wild fowls, or hare, after the ſame manner; you muſt take out the ſhallot, onions, and the ſlice of lemon.

To STEW CELERY BROWN, *for* SAUCE.

Boil it tender, and drain it well; ſeaſon it with nutmeg, and a very little pepper and ſalt; do it with egg, and a duſt of flour; fry it in brown butter, a light brown, and ſtew it up in brown gravy.

To

To STEW CELERY, *or* CELERY SAUCE.

Cut the white part of the Celery, boil it in milk and water, till tender, take a little gravy, a ſlice of lemon, a little mace, nutmeg, ſalt, and a ſpoonful of white wine; boil it up with a piece of butter rolled in flour, and a little cream, ſo ſerve it up.

A CALF's HEAD HASH.

Waſh it well, ſoak it in ſoft water, then in milk and water, half boil it, and cut it in thin pieces; ſet it to ſtew with a little white gravy, a piece of butter, and half a gill of white wine; ſeaſon with ſalt, mace, and nutmeg, a few capers, a piece of lemon, a bit of bacon, and a whole onion to be taken out again; then add a few oyſters, and an anchovy; thicken with butter rolled in flour, and two yolks beat with a gill of cream; ſo ſerve it up; garniſh with lemon, brain cakes, oyſters, muſhrooms, ſlice, lard, and broil the tongue, and lay it on the top of your haſh with the brain cakes.

A BROWN CALF's HEAD HASH.

Waſh it clean, and ſteep it in water; half boil it, and cut it in thin pieces; ſeaſon with ſalt, mace, and nutmeg, work it up with the yolk of an egg, a little cream, and fry it in clarified butter

butter, a light brown; take ſtrong brown gravy, put it in your ſtew pan, with half a gill of white wine, a little catchup, an anchovy, a piece of lemon, a bit of bacon, and a whole onion to be taken cut again; let it ſtew a pretty while, then ſkim and ſtrain it, and put your haſh and gravy into the pan, with a few capers, ſome freſh oyſters, or muſhrooms; let it ſtew a little, thicken with butter rolled in flour, ſo ſerve it up; garniſh with brain cakes, and your tongue larded with bacon, lemon, muſhrooms, and what pickles you pleaſe: cut your tongue in three or four ſlices; lard it, and broil it, and lay it on the top of the diſh; if you pleaſe, you may leave half of the head; broil it, and lay it in the middle of the diſh; ſcore it, and ſeaſon it with ſalt and nutmeg, and rub it with a little cream, and a yolk; ſtrew it with grated bread, ſhred parſley, ſcore it, and broil it handſomely; baſte it well, and broil it brown.

PLUMB BROTH.

Take a neck or leg of beef, and boil it to rags, ſlowly, and covered, then ſtrain it through a hair ſearce, and ſkim off all the fat; then put in ſome whole cinnamon, and mace, and put in ſome fruit to your fancy, which muſt be prunes, currants, and raiſons, and let it ſtew ſlowly, till the fruit be tender; add a pint of claret, a little ſugar to your taſte; thicken with dried bread beat to powder, and put through a ſearce; garniſh with the ſame powder, and figure it out, or ſend it in a turrein to table.

To

To make CORPORATION CAKES.

Take two pound of flour, three quarters of a pound of butter, half a pound of ſugar, half a pound of currants, one nutmeg, and a glaſs of brandy; you muſt melt your butter, mix in all your ingredients, work it to a paſte, and make them into ſmall cakes; grate them with a little ſugar, and bake them in a quick oven.

To make a COMMON FRUIT CAKE.

Take three pound of flour, dry it, a pint of milk, and a gill of good yeaſt, or more, to raiſe it; when riſen, add to it a pound and an half of butter, a pound of ſugar, two pound of currants, and two nutmegs, or a little cinnamon; you muſt ſoften the butter as for wigs, you may put in two or three eggs, if you pleaſe, and a little brandy; then put it in your pan, and let it riſe before you put it in the oven, which muſt be pretty quick.

To make a RICE CAKE.

Take eighteen eggs, leave out nine whites, a pound of ſugar beat, ſearced, and dried; beat your eggs with a whiſk to a froth, then put in your ſugar, whiſk it for an hour or more, till they be light, then add a pound of fine flour of rice, with the rind of a lemon grated, ſo butter your pan, and bake it in a pretty ſharp oven.

BRAIN CAKES.

You muſt ſkin, and ſhred them very ſmall, with a quarter of a pound of beef ſuet, two yolks and one white a little beat, a little grated bread; ſeaſon with ſalt and nutmeg, make it a little green with ſweet herbs, and parſley; clarify your butter, drop them in little cakes, and fry them a light brown.

BATH CAKES.

Take a pound of flour, ſet it to riſe with a gill of milk, a little warm'd, two eggs, and as much good yeaſt, as will raiſe them; then add to it eight ounces of butter, a quarter of a pound of dry ſugar, half a pound of currants, very little ſalt, a little beat cinnamon, and a ſmall glaſs of brandy; beat them up very well together, butter your pans, and let them riſe before you put them into the oven, and grate them with a little ſugar.

A PLUMB CAKE.

Take two pound of fine flour, dried by the fire, three quarters of a pound of powder ſugar, and put amongſt it; take a pound and an half of ſweet butter, work it ſoft with your hand, then put in a gill of warm cream, a little flour, with two or three ſpoonfuls of yeaſt, ſix eggs well beat,

beat, leave out two whites, a gill of brandy, three quarters of an ounce of cinnamon, half an ounce of nutmeg, a quarter of an ounce of mace, ſix ounces of almonds, a pound of Raiſons, ſtoned and cut, and two pound and an half of currants well dreſſed, beat it very well, and put your ingredients in by degrees; let it riſe by the fire, ſo fill your hoop, and put in with it three ounces of citron, ſeven ounces of lemon, and orange peel, then bake it, and ſlice it if you pleaſe; half the mace will do.

A GOOD FRUIT CAKE.

Dry a quarter of a ſtone of flour at the fire, a little ſalt, a pound of powder ſugar, an ounce of cinnamon, a quarter of an ounce of cloves, all well beat; a quarter of an ounce of nutmeg, a quarter of an ounce of mace, a pint of cream, a pound and an half of butter warmed with the cream, but not oiled; eight eggs, leave four whites, a gill of yeaſt, a gill of brandy, and half a gill of cinnamon water, mix all by degrees with your hand, and beat it very well with your hand; have ready four pound of currants, picked and plumpt at the fire, two pound of raiſons, ſtoned and ſhred, half a pound of almonds, beat with a little cream; or cut three quarters of a pound of orange, lemon, and citron peel, ſo butter your pan; let it riſe by the fire before you fill the pan; put in a lare of cake, and a lare of peel, till all is in, ſo bake it; melt your butter and cream together; you muſt put two pound of butter long weight.

A QUEEN CAKE.

Dry a pound of fine flour, a pound and a half of lump ſugar, beat and ſearced, ſixteen ounces of butter, eight eggs well beat, leave four whites out; waſh your butter in roſe water, and work it with your hand to a cream; then put in a little ſugar, and beat it with your hand a good while, and then a little flour, till the half is in; whiſk your eggs to a froth, and put them in with the other half by degrees; add a dram of beat mace; if you like them with currants, have a pound picked and plumpt in a pan of boiling water, then dry them, ſo butter your pans, and fill them; glaze them with a feather dipped in roſe water, grate them with loaf ſugar, and bake them; if no currants, two ounces of lemon peel ſmall cut; you muſt have only one pound of ſugar, and you need not put the flour till the ſugar and eggs be well mixed in.

LEMON CHEESE CAKES.

Take a quarter of a pound of jordan almonds, blanch, and beat them very well with a little cream; beat two ounces of lemon, or citron peel, to a paſte, grate in the rind, and ſqueeze in the juice of two lemons; add half a pound of melted butter, ſix eggs well beat, leave four whites out, half a pound of ſugar, or leſs, half a gill or leſs of cream, and beat them all well; ſo lay paſte in your pans, and bake them; when baked, ſtick them with citron.

CURD

CURD CHEESE-CAKES.

Curd two quarts of new milk and cream very tender, and drain it from the whey, then beat it in a mortar, with half a pound of ſugar, the ſame of melted butter, eight yolks, and two whites well beat, a glaſs of ſack or brandy, a little beat cinnamon, nutmeg and ſalt, beat all well; add more than half a pound of currants, ſo lay paſte in your pans, and bake them; you may add almonds and ſweetmeats,

An ALMOND CAKE.

Dry a pound and a quarter of flour, a pound of lump ſugar, beat and ſearced, a pound of butter, ten eggs, and a nutmeg; waſh your butter in roſe water, and work it to a cream with your hand; mix your ſeaſoning with your ſugar, whiſk your eggs to a froth, and mix and beat it the ſame as your queen cakes; when it is beat, add half a pound of almonds cut very thin, and a little cinnamon water; butter your pan, put it in, then add a quarter of a pound of citron cut thin, put it in with a ſpoon, ſo bake it.

A SEED CAKE.

Dry a pound of fine flour, a pound of lump ſugar, beat and ſearced, twenty-two ounces of butter, ten eggs, one nutmeg, and an ounce of carraway ſeeds; waſh your butter in roſe water, work it with your hand to a cream, and mix your ſeaſoning with your ſugar; whiſk your eggs to a froth, ſo mix and beat the ſame as your queen cakes; add a glaſs of cinnamon water, ſo butter your pan, and bake it; you may add a quarter of more flour, and a ſmall glaſs of brandy; omit cinnamon water, or one of them.

A BISKET CAKE.

Dry a pound of fine flour, a pound and a half of lump ſugar, beat and ſearced, eleven eggs, leave two whites out, one nutmeg, a little cinnamon water, a few ſeeds, and mix them all by degrees; beat two hours with a pudding ſtick, or whiſk your eggs to a froth, and put them in by degrees as you beat it, ſo butter your pan, and bake it; you muſt not put in the flour and water till the laſt; you muſt take out the whiſk, and mix it with a pudding ſtick.

Another BISKET CAKE.

Take a pound of ſugar, twelve eggs, leave out ſix whites, beat the eggs and ſugar extremely well together with a whiſk, till it is very white, and light, then when the oven is hot and ready,

ready, put in fourteen ounces of flour, ſtir it in by degrees with a ſpoon, but be ſure not to beat it after the flour is in, for it makes it heavy; put in three ſpoonfuls of roſe water, a little grated lemon peel, and a little lemon juice; you muſt line the pan with paper, it muſt be buttered, bake it in a moderate oven near two hours, more or leſs, according to the heat; it muſt be loat ſugar, which muſt be beat fine; dry the flour and ſugar.

LITTLE GINGERBREAD CAKES.

Take a pound and a half of fine flour dried, half a pound of honey, three quarters of a pound of ſugar, half a gill of cream, two yolks of eggs, two or three ſpoonfuls of brandy, an ounce of ginger, half an ounce of mace, a quarter of an ounce of cinnamon very finely powdered, diſſolve the honey and ſugar over the fire, warm the cream, and beat your eggs, ſo mix all theſe to a ſtiff paſte, ſo as to roll and cut into cakes with a glaſs; lay them on ſheets of tin, buttered, then bake them, prick them, and bake them criſp; half the mace will do.

WHITE FRUIT CAKE.

Take a pound and a quarter of fine flour, well dried, a pound of lump ſugar, beat, ſearced, and dried, a pound of butter of twenty-two ounces, a pound and a quarter of currants, dreſſed and plumpt

plumpt upon the fire, ten eggs well whiſked, half a quarter of an ounce of mace, a large nutmeg, a glaſs of brandy, a quarter or half a pound of almonds, blanched and cut, a quarter of a pound or more of lemon, orange, and citron peel; beat the ſeaſoning in a mortar, cut the ſweatmeats, and beat up the cake with your hand, the ſame way you do the ſeed cake, then butter your pan, and bake it.

CLEAR CAKES *of* LEMONS *and* ORANGES.

Take the rinds of ſix oranges, and boil them till they are ſoftened, or that you may with eaſe thruſt your nail through; then beat it very fine in a mortar, and rub it through a coarſe hair ſieve; then break your ſix oranges, and rub as much as you can through the ſieve to the rind; then pare ſome apples, and boil them to a maſh, break them and rub them through the ſieve, then weigh the orange; put an equal weight of apple pulp to it, and as much ſugar as apple and orange, and boil it as currant jelly; then add the apple and orange, and ſtir it together, juſt let it begin to boil; you muſt have your tin rings ready on pye plates, then fill them with a ſpoon, and if it runs, let it cool a little; when you have put them in the ſtove, and you find them harden, take them off, and when pretty dry, turn them on ſieves carefully; if they are clammy, and not cruſted, duſt them with fine ſifted ſugar; when quite dry, put them in your boxes, and paper between them; lemon cakes, the ſame way.

LITTLE

LITTLE SUGAR CAKES.

Take a pound of fine flour, half a pound of ſweet butter, a quarter of a pound of fine ſugar, beat and ſearced, and rub them well together; a nutmeg grated, a few carraway ſeeds, work it up to a paſte with a yolk of an egg, then roll it out, but not very thin, and cut your cakes with a wine glaſs, prick them with a pin, lay them on tin plates, and bake them in a ſlow oven.

To make CLEAR CAKES *of* CURRANTS, RASPS, or what you pleaſe.

Pick your fruit, put it into a pitcher, and ſet it in a kettle of water, cover it cloſe, let the water boil about it, till the juice be run; then ſtrain it through a flannel bag, and let it cool; then weigh it to a pound of juice, take a pound and two ounces of fine ſugar, beat it, and put it into your pan, with a little water; let it boil to high candy; then put in your juice, and keep ſtirring it, till the ſugar be all melted, but don't let it boil; then run it through a flannel bag, and put it into your little flat pots, or glaſſes; let it ſtand in your ſtove, and when you find it cruſted on the top like ice, cut it round with a penknife, and when it will turn, lay it upon glaſs ſalvers, or window glaſs, and put them in the ſtove till that ſide be cruſted, then cut them in quarters, or as you pleaſe, and ſeparate them; the ſides may dry, take great care you don't break the

cruſt, which ſpoils the beauty of them; when they are quite dry, pack them gently in boxes, not one upon another, for they will be tender for ſome time, ſo keep them in a dry place for uſe; pleaſe to keep them from duſt.

ICING *for the* CAKE.

Beat ſix whites of eggs very well, a pound and a half of double refined ſugar, beat and ſearced, and two ounces of fine ſtarch rubbed very fine, then beat it in a mortar two hours, and put in your eggs by degrees, then lay it on your cake; when it is hot with a ſpoon, ſpread it with a knife or a feather; and dry it in a ſlow oven, if you like it perfumed, lay two grains of perfume in roſe water, dip your feather in it, and rub your cake before it is iced; three whites of eggs and roſe water in place of the ſix whites.

To make SAVOY BISKETS.

Take eight yolks and two whites of eggs, beat them up very light with a whiſk, then put in a pound of fine ſifted ſugar by degrees, whiſking it up all the while; when the ſugar is all in, take out your whiſk, and ſtir in a pound of fine flour, that has been dried; put in with it a little orange flower water, and two ſpoonfuls roſe water; ſtir it together, then lay it out on ſtiff paper floured, and then butter it on the ſpots, where you deſign to lay your biſkets; lay them

them out long, and duſt them with fine ſugar; bake them in a pretty quick oven, but take care you do not diſcolour them; then take them off the paper, and keep them dry in a band box.

To make CRISP BISKETS.

Take a pound of flour, three ounces of butter, an ounce of loaf ſugar, and a little ſalt; rub the butter with a little flour, and make it up to a ſtiff paſte, with a little warm milk; roll the paſte very thin, cut them with the lid of a dridging box; lay them on tins, prick them all over, and bake them criſp; you may eat them with wine, or as you pleaſe.

To make NAPLE BISKET.

Take three yolks, and ſix whites of eggs, and whiſk them up very light, then put in by degrees, three quarters of a pound of fine ſifted ſugar, beat them very well; then take out your whiſk, and ſtir in half a pound of fine flour, that has been dried by the fire; then rub your little moulds with warm butter, and fix writing paper into the moulds, alſo rubbed with the butter; then fill them, and bake them in an oven, not very hot nor ſlow; grate ſugar over them before you bake them; take the papers off them when hot.

SAUCE *for a* HARE.

Boil grated bread and water, a little whole cinnamon, a gill of claret and ſweeten to your taſte; ſo take out your cinnamon, and ſend up your ſauce; otherwiſe make butter ſauce, a little parſley, the liver ſhred, and the gravy that drops from it, or currant jelly in a plate.

To make FISH SAUCE *at any time.*

Take a pint of vinegar, four ounces of anchovies, a bit of horſe radiſh, ſome lemon peel, and an onion; let it ſimmer till the anchovies are diſſolved; when cold, ſtrain it, and bottle it for uſe; a little of this in melted butter makes a pretty fiſh ſauce.

FISH SAUCE *for preſent uſe.*

Boil about three anchovies, put a little water in, rather more than a quarter of a pint, till they are diſſolved; ſtrain the liquor, and thicken it with half a pound of butter, with ſome flour worked in it; add a little gravy, or not, as you pleaſe; ſqueeze in a little juice of lemon to your taſte; this is the ſauce we commonly uſe, there may be added ſhrimps, lobſters, and crabs.

A very good ſharp FISH SAUCE.

Three ſpoonfuls of water, as much of elder or other vinegar, as much of red or white wine as you would have the ſauce for colour; three or four anchovies chopped, a little grated nutmeg; a bay leaf, two onions, a bit of lemon peel, a blade or two of mace, and a little whole pepper; boil this three or four minutes, then ſtrain it, then add a ſmall duſt of flour, with three quarters of a pound of butter; divide the liquor in two parts, the butter the ſame; put half the liquor, half the butter, and ſtir it; when it boils, put the other half of each, and ſtir it as before; if it wants more thickning, add a piece of butter and flour, if too thick, a little water, and if not ſharp enough, add a little vinegar, or verjuice.

SAUCE *for* FISH *or* FLESH.

Take a quart of verjuice, and put it into a jug, then take whole Jamaica pepper, ſome ſliced ginger, ſome mace, a few cloves, ſome lemon peel, horſe radiſh root ſliced, ſome ſweet herbs, ſix echalots peeled, eight anchovies, and two or three ſpoonfuls of ſhred capers; put all theſe into a linen bag, put the bag into the verjuice, ſtop the jug cloſe, and keep it for uſe; a ſpoonful cold, mixed in ſauce for fiſh or fleſh.

SAUCE

SAUCE *for fried* FISH.

After your fiſh is fried, take them up, put in as much water, as will be your ſauce; duſt in a little flour, add a little white wine, and catchup, a few ſhred capers, a piece of lemon to be taken out again, a few oyſters, and ſome of the pickle; let it boil, and ſkim off the fat; garniſh with lemon, muſhrooms, barberries, green pickles, and put the ſauce in a boat; if you make ſauce, you muſt fry your fiſh with clarified butter.

CELERY SAUCE.

Take ſome good white gravy, then take blanched celery, boil it tender, and cut it into ſquare bits, then ſtew it up with your gravy; ſeaſon with ſalt and nutmeg, put in a little catchup or wine, if you pleaſe; thicken it up with a little cream, and butter rolled in flour.

SAUCE *for boiled* CHICKENS *or* FOWLS.

Take ſweet butter, white gravy, ſweet cream, and a little flour, ſhake them up in your ſauce pan, till the butter is melted, and boiled ſmooth; then ſhred your liver ſmall, put it in with a little anchovy, and juice of lemon, ſo pour it over them, and ſerve them hot; a little parſley, as you like it.

SAUCE

SAUCE *for a boiled* FOWL *or* RABBET.

Take the liver, and one hard yolk of egg, an an anchovy, a little lemon peel, and a ſmall piece onion, all chopped or beat exceedingly fine; ſome pepper and ſalt, nutmeg, and two ſpoonfuls of muſhroom catchup; theſe ingredients well mixed up, muſt be ſtirred into a proper quantity of melted butter, and then the juice of lemon ſqueezed in by degrees, ſtirring it all the all the time. For one fowl, half an anchovy, half a lemon, and one ſpoonful of catchup is enough.

SAUCE *for a* PIG.

Take a little good gravy, put to it a good piece of butter, a little flour, and boil it as ſauce; and when your pig is roaſted, take the brains, and chop them a little with a little ſage; you may add a little lemon or vinegar; boil it, and ſend it up in a boat; if you like currants, you muſt waſh them clean, boil them in water a little ſoft, and ſend them up in a plate with a little gravy in the diſh.

SAUCE *for a* GREEN GOOSE,

Take a little butter ſauce, add as much ſorrel juice as will make it green, ſome gooſeberries, a little

little ſugar, and ſend it up hot in a boat, with gravy in the diſh.

APPLE SAUCE *for a* GOOSE *or* ROAST PORK.

Pare and cut your apples, boil them in water till ſoft, and drain the water from them; put to them a little ſugar, and ſend it up hot in a boat, or plate.

BREAD SAUCE *for* ROAST VENISON, *or* HARE.

Boil the bread with water, with a ſtick of cinnamon, till ſmooth and thick; then add ſome port wine, and a little ſugar, ſo ſerve it up in a boat.

Another SAUCE *for the ſame, or* ROAST TONGUES.

Warm a ſufficient quantity of red currant jelly over a ſtove till hot, then boil it a little, ſo ſerve it up hot; or add a ſpoonful of red wine.

GRAVY SAUCE *for* VENISON *or* WILD FOWLS.

Boil ſome good gravy, with a little port wine, ſhalot, and a ſlice of lemon, ſo ſerve it up.

A very good GRAVY SAUCE *for a* HARE.

Take brown gravy, with a little catchup, a ſlice of lemon; if thin, add butter rolled in fine flour, and ſend it up in a boat; you may put a little in the diſh, and add the liver if you like it.

SAUCE *for* ROAST RABBETS.

Make ſome good butter ſauce, boil the liver, pare and cut them fine, mix them, and give it a boil, and ſend it up in a boat; you may put a little in the diſh with parſley in the ſauce.

SAUCE *for a* BOILED CARP *or* TENCH.

Take gravy, a little red or white port, a head or two of ſhalot, or onions, a little horſe radiſh, and boil all together; ſtrain and mix it up with ſome good butter ſauce, with a little juice of lemon, ſo ſerve it up in a boat.

ANCHOVY SAUCE.

Waſh them from ſcales and bones, ſhred them, and put them to ſome good gravy of fiſh or fleſh, a little juice of lemon, a good piece of ſweet butter, rolled in a little fine flour, one head of ſhalot, toſs it over a fire till it boils, and ſend it up in a boat; it is a proper ſauce for fiſh either boiled or fried.

LOBSTER SAUCE.

Cut the claws and tail into ſlices, not over ſmall, take off the tough ſkin, and gut the tail; beat the ſpawn fine, and put all into a pan, with ſome good butter ſauce, a bit of anchovy, a ſlice of lemon, a little mace and nutmeg, a little wine, red or white, ſo ſend it up in a boat, or diſh.

OYSTER SAUCE *for* BOILED TURKEY, *or* FOWLS.

Beard and waſh them in vinegar, boil them in ſome good butter ſauce; you may add a little of the clear liquor, and a little lemon, and ſerve it up very hot in a boat; you muſt pour ſome of it on their breaſts.

A SHRIMP SAUCE *for* FISH.

Waſh them from the ſhell in a little vinegar, boil them very little in butter ſauce, with a little gravy, or anchovy, and a little lemon; if too thin, you muſt add a bit of butter rolled in fine flour; boil it, and ſend it up in a boat. You may do cockle ſauce the ſame way.

An EGG SAUCE *for* FISH *or* FOWLS, *or* ROAST *or* BROILED HADDOCKS.

Boil them hard, chop them fine, and boil them in ſome good butter ſauce, ſo ſend them up in a boat.

ONION SAUCE *for* BOILED RABBETS, HARE, *or* DUCKS.

Peel them, and boil them in ſoft water and milk till ſoft; chop them fine, then boil them up in butter ſauce, a little thick cream, a little ſalt, and pour it over them; you muſt ſend ſome up in a boat.

BREAD SAUCE *for a* ROAST TURKEY, *or* PARTRIDGE.

Boil grated bread in water till ſoft, with an onion, ſome corns of black pepper, a good piece of butter, till thick; then add very little good cream, and ſerve it up hot in a boat.

CELERY SAUCE *proper for* ROAST BEEF.

Waſh and cut the white part one inch or better, boil it in water till a little ſoft, then drain it from the water, and ſtew it tender in gravy; add a little pepper and ſalt, and if thin, a very little butter rolled in flour, ſo ſerve it up in a plate; it is proper for roaſt beef or mutton.

CUCUM-

CUCUMBER SAUCE *for* BEEF *or* MUTTON.

Cut them the long way, take out the ſeeds, then cut them one inch long, and half an inch broad; put a good piece of butter in your pan, and when a light brown, put in ſome onions cut; a ſmall duſt of flour, very little pepper and ſalt; and fry them till brown; then add ſome good gravy, ſtew them tender, and ſerve them up in a boat or diſh; you muſt pare them ſmooth before you fry them.

BROWN ONION SAUCE.

Cut your onions, but not too ſmall, fry them in a little butter, which muſt be a light brown; before you put them in the pan, duſt in them a little flour; fry them a light brown, then add a little good gravy, and very little vinegar, with a little pepper and ſalt; if too thin, add a little butter rolled in flour, boil it up, and ſend it in a diſh or boat; it is proper for neats feet fried, or what you pleaſe.

WHITE CELERY SAUCE.

Cut the white of the celery a little more than an inch long, boil it in milk and water a little, then drain the water off, and ſtew it in good white veal gravy till tender; then add a little good cream, with a piece of butter rolled in flour,

flour, lemon juice, or vinegar; ſalt it to your taſte, and ſend it up in a diſh, for boiled turkey, or veal.

SAUCE *for* BOILED HENS.

Take ſome good turnips, pare them, cut them into ſquare ſmall dices, and boil them in milk and water, but don't boil them too much; then drain them, and have ſome bacon boiled and cut like turnips, and lay them together; then ſhred ſome lemon and oyſters, and melt ſome butter; when it is ready, put all into it, and pour it over your hens; you may boil ſquare pieces of bacon, to lay in the middle of the diſh.

To make BROWN SAUCE *for made* DISHES.

Put four ounces of ſugar into your frying pan, ſtirring it over the fire, till it be a good brown; then put in a pint of red wine, an ounce of black and clove pepper, a few heads of ſhalot, a little rind of lemon, a little mace and nutmeg, two anchovies, and let it boil five minutes ſlowly; when cold, put it into a wide mouth'd bottle for uſe; it may ſtand for a month or better, then ſtrain it off; you may brown a little more ſugar, and put to the ingredients, with a little more wine, as it will do for preſent uſe.

To make ORANGE JELLY.

Diſſolve an ounce of iſinglaſs in a pint of water, a ſtick of cinnamon, then ſqueeze in the juice of eight or nine oranges, one lemon, and ſweeten it to your taſte; have the peel of five or or fix China oranges pared thin, boiled and rubbed through a ſieve; ſtrain off your liquor, and add the peel to it; ſet it on the fire again till it is hot, then let it ſtand till almoſt cold, ſtirring it now and then; then fill your moulds, which are pretty, in the ſhape of peaches, oranges, or any kind of fruit; lead or tin moulds, rub them with a little oil before you put it in.

To make CURRANT JELLY.

Take a good quantity of currants picked from the ſtalk; put them in a pitcher, cloſe covered; ſet them in a pan of water, and boil it till the juice is parted from them; then ſtrain them through a jelly bag, and to every pint of juice, a pound of double refined ſugar, juſt wet it with water, and boil, and ſkim it; then put in your juice, and add a bit of roach allum, boil and ſkim it, till it will jelly, which you may know, by putting a little into any thing; then run it through a flannel bag, put it in your pots, and cover it as uſual.

HARTSHORN JELLY.

Take half a pound of hartſhorn ſhavings, two ounces of iſinglaſs, and ſet it to boil with a gallon of water, or more well covered; let it boil very ſlowly down to three pints, then ſtrain it, and let it cool; then turn it out, and take the ſettling of the bottom; then put it in a well tinned pan, with a pint of rheniſh, a gill of cinnamon water, a gill of white wine, the juice of four lemons, and the rind of one, the whites of eight eggs well whiſked, double refined ſugar to your taſte; ſet it to boil, and ſtir it for fear of ſitting on; when it has boiled a while, run it through and through a bag till clear enough, ſo run it in your glaſſes.

N. B. If you make it without iſinglaſs, you muſt have a pound of hartſhorn.

CALF FEET JELLY.

Take a gang of feet, ſoak them all night, waſh them well, ſcald off the hair, and ſet them to boil ſlowly and well covered; then ſtrain the ſtock, let it cool, ſkim off the fat, and take it clean off the ſettling; put it in a well tinned pan, with a quart of white wine, a little whole cinnamon, a gill of cinnamon water, ten whites of eggs well whiſked, the juice of four lemons, the rind of two, and half a pound or more of ſugar; let it boil a little, and run it through and through a bag, till fine enough, ſo run it in your glaſſes.

To make PIPPIN JELLY.

Pare and core a quantity of Codlings; ſet on a pan with water, that will juſt cover them; when it boils, put in your apples, and let them boil as faſt as poſſible, till they are all broke to pieces; then put in three gills of more water, and let them boil for half an hour; then run it through a jelly bag into a baſon, and keep it cool for your uſe.

N. B. All ſorts of fruits muſt be gathered in dry weather, or they will not keep.

To DRESS SMELTS *in* JELLY.

Take them alive if you can get them, chuſe the firmeſt without ſpawn, boil them in a gallon of water, a pint of white wine, a good deal of ſalt, a bunch of ſweet herbs, and ſome lemon peel; let them boil, but take them up before they break, and make the jelly thus: take a quart of liquor, the ſame of vinegar, the ſame of white wine, an ounce of iſinglaſs, ſome cloves, mace, ginger ſliced, whole white pepper and ſalt, boil it ſlowly and covered, to two quarts; then ſtrain it, and lay your ſmelts in a china diſh, and when it is near cold, pour it upon them, and keep it cool; you muſt fine it as you do jelly before you put it on.

To

To DRESS PIGEONS *in* JELLY.

Boil a knuckle of veal ſlowly, with an ounce of iſinglaſs to a ſtrong jelly; ſeaſon with mace, white pepper, ſalt, bay leaves, and lemon peel; dreſs the pigeons for boiling, and boil them in the jelly; when enough, cool them, then lay them in the diſh you ſerve them in, and add the juice of a lemon to the jelly; clarify it with whites of eggs; run it through a jelly bag into a pan, and keep it till it is cold, then lay it in heaps on and between the pigeons; garniſh with lemon, barberries, bay leaves, and you muſt add a little white wine, and fine it as you do jelly.

To DRESS MACARONI.

Boil four ounces or more in milk and water, with a little ſalt, till tender; then drain it, toſs it up with a gill of cream, and butter rolled in flour; boil it a little, with a little nutmeg, then lay it on the diſh, with parmaſan cheeſe or cheſhire toaſted, and brown it in an oven, or with a ſalamander; ſo ſerve it up.

To DRESS RABBETS *like* WILD FOWL.

Skin your rabbets, and do not cut off the hinder legs, but take off the ſkin and leave on

 the

the nails; then bone the fore part down to the kidney without breaking the ſkin; then turn the breaſt over, down to the rump, and fill it up with forcemeat, to be like the breaſt of fowl, then ſkewer it like wild fowl, and roaſt it; make gravy ſauce, and garniſh with lemon.

To DRESS *a* COD's HEAD.

Take the head and ſhoulders of a cod, waſh it very clean, and put it in a pan of boiling water, ſtrong with ſalt, and a fiſh plate under it; you may boil it betwixt a quarter and half an hour; then drain it, and ſkin it, and infuſe two anchovies in water; ſtrain it off, and add to it a little catchup and claret wine; then draw ſome very good butter pretty thick, and put it to your claret, &c. add ſome ſhred capers, ſome pickled cockles, and garniſh with fried fiſh, ſliced lemon, oyſters, barberries, and horſe radiſh raſped; take the ſmall bones out of the jaw, waſh them, ſtick them full of cockles, capers, and ſtick them in the ſhoulders of the fiſh; cut ſome long ſquare pieces of bread, fry them criſp, and ſtick them in the mouth and eyes; put ſome of your ſauce under the head, and ſend the reſt in a boat; keep it hot while you ſerve dreſſing it up; you may keep the ſkin on if you pleaſe.

A DISH *of* BOILED HENS.

Dreſs your hens for boiling, fill their bellies with the yolks of hard boiled eggs, and boil the hens;

hens; when enough, lay them in order on a diſh, then pour ſauce over; lay ſlices of lemon upon them, and thin ſlices of bacon round.

A DISH *of* LAMBSTONES *and* SWEETBREADS.

Take your lambſtones, ſkin them, cut the largeſt in halves, and mix them with the ſweetbreads; ſeaſon them with mace, nutmeg and ſalt; take two yolks of eggs, two or three ſpoonfuls of ſweet cream beat together, and pour upon them; work them very well up with your hands, and fry them a light brown in clarified butter; then take ſome good gravy, put it into your haſh pan, with half a gill of white wine, an anchovy boned, waſhed and ſhred, a piece of lemon, a whole onion, a ſlice of bacon, and all three to be taken out again; let it boil till you think the gravy pretty ſtrong, then ſkim it well, and put in your lamſtones and ſweatbreads, with a few capers, ſome muſhrooms, and thicken it with butter rolled in flour; put in a little catchup, ſkim off all the fat, and take two yolks of eggs, ſome ſweet cream, beat them well together, and toſs them in, but do not let it boil after they are in, for fear it curdle, ſo ſerve it up; garniſh with lemon, barberries, fried oyſters, and green pickles; you may add morels and truffles; if you do, you muſt waſh and boil them firſt, and add their liquor to the gravy.

To BOIL RICE *whole the beſt Way.*

Take a pint of rice, waſh it clean, ſet on a ſauce pan with two gallons of water, put in a handful of ſalt; and when the water boils, put in the rice about fifteen minutes, and boil it according to the quickneſs of the fire, but do not ſtir it once with a ſpoon, once will ſpoil all; make it like a pudding; when it is done, pour it into a cullendar or ſieve, and when it is well drained, put it over fowl, or what you pleaſe; or to make it rather ſo, put it in a ſauce pan with a bit of butter as big as a walnut at the bottom, and let it ſtand covered by the fire half an hour; if it be boiled as directed, it will be white and dry, and every grain ſeparate.

To BOIL CHICKENS.

Cut them at the throat, put them into cold water, and take out the breaſt bone; if they be ſmall, ſcald off the feathers, and waſh them well in milk and water; cut off the heads and necks, and truſs them for boiling; when your milk and water is ready, tie them in a cloth, and let them boil about twenty minutes or better, then cover them with a hot wet cloth till you diſh them. So ſerve them up with parſley and butter.

A BOILED TURKEY *with* OYSTER SAUCE.

Skewer it, ſtuff the crop, boil it very white in a cloth, take half a hundred or more of oyſters, beard, and waſh them in vinegar, drain them well, and ſtew them in white gravy; make ſome good butter ſauce, mix and boil it with your oyſters, and add ſalt to your taſte; thicken with butter rolled in flour, diſh the turkey, and pour the ſauce round; garniſh with lemon, and barberries; you muſt have the ſauce in a boat, with a little on the breaſt of the fowl.

A TURKEY A-LA-DOUBE *or any* FOWL.

Prepare it as for roaſting; if it is tough, beat the breaſt to make it level, cut your lard the length of a child's finger; ſeaſon it with pepper, ſalt, and parſley, lard your fowl with it; cover the bottom of your pot with ſlices of bacon, and cover the bacon with ſlices of beef; then lay on your fowl, with breaſt up, then cover it with ſlices of lard, and pour on it bullion or weak broth as much as will make it ſwim; ſeaſon the bullion with pepper, ſalt, parſley ſhred, laurel leaves, thyme, onions, four or five cloves, a carrot, and half a lemon; cover, and let it ſimmer, or boil ſlowly four or five hours, more or leſs, according to the antiquity of your fowl; let it cool in the broth, which will be jelly; ſtrain your jelly before it is cold, and put it over the breaſt of your fowl; garniſh with lemon and parſley, ſo ſerve it up. This from Jean Francis, Cook to the Duke of Chartres.

An

An OLLY DOUB.

Take a leg of veal, mutton, or lamb, cut the meat out, but leave the ſkin rough, for fear you cut it, and leave on the ſhank bones; ſeaſon the inſide with ſalt, pepper and nutmeg; make the meat into forcemeat, fill your ſkin with it, but leave ſome to dreſs it with; you may bake, roaſt, or boil it, baking is the beſt; if otherwiſe, you muſt take care to keep the meat in; cut the loin into ſteaks, and ſeaſon with ſalt and nutmeg; rub them with a yolk, fry them, and make ſome gravy for your ſteaks; add a piece of lemon, a whole onion, an anchovy, ſtain it, and give your ſteaks a ſtew; add a few ſhred capers, ſome oyſters and muſhrooms; thicken with butter rolled in flour, lay your leg in the middle, and the ſteaks about it; garniſh with ſome fancies of forcemeat, lemon, and what pickles you pleaſe.

An OLLY DOUB *of* HEN *or* CAPON.

Singe your fowls, take out all the bones, but do not break the ſkin; ſtuff it with forcemeat, or white ſtuffing, and ſpread upon it ſlices of bacon cut as thin as a wafer; ſeaſon with ſalt, mace and nutmeg; then roll them like a collar ſingly; tie them with twine, and fry them brown, ſo have ſome gravy; duſt in a little flour, an anchovy, a few capers, a bit rind of lemon ſmall ſhred, a ſmall bit of ſhalot, a little white

white wine, and let them ſtew in the gravy till tender; thicken with butter rolled in flour, and garniſh with lemon, barberries, and muſhrooms.

To make CATCHUP.

Take large muſhrooms that is freſh and red, dreſs them well, but do not waſh them; put them in a mug with a good deal of ſalt two days; then wring them out, and clear your liquor; boil and ſkim it very well, and run it through a jelly bag; ſeaſon with black and Jamaica pepper, cloves, mace and nutmeg, ſome heads of ſhalot, a glaſs of claret, ſome anchovies, and let it ſtand four or five days; then boil it, and ſtrain it through a bag, and when it it is cold, bottle it.

N. B. You muſt not beat your ſeaſoning; put it boiling upon the ſeaſoning; when the brine is run, you may give them a boil, ſo ſtand two days.

To make FLUMMERY.

Take a calf's feet, hartſhorn or iſinglaſs, to a pint of ſtock, a pint of cream, a ſtick of cinnamon, a little orange flower water, ſugar to your taſte, and two ounces of almonds, beat with a little cream, and boil it; when boiled, add a little brandy, and when it is a little cold, run it through a bag into your cups, and hold it over hot water to bring it out; eat it with

with wine and ſugar; ſerve it ſtuck with cut almonds, and make it over night; you may dip the cups in water before you put it in.

To make FLUMMERY *another Way.*

Take an ounce of iſinglaſs, free from duſt, put it in a quart and gill of cream, and new milk; and boil it with a ſtick of cinnamon, a piece of rind of lemon, and fine ſugar to your taſte; let it boil, and ſtir it all the while, till it is well diſſolved, then ſtrain it through a clean napkin, and add a little orange flower water, and ſtir it till it is a little cold, then put it in a china diſh, or what you pleaſe; when ſtiff, ſtick it with blanch'd almonds cut; if you turn it, you muſt wet the moulds before you put it in with water, and when you turn it out, you muſt dip them in hot water, but not long.

To make a TRIFLE.

Take a quart of cream, ſweeten it to your taſte; make it juſt blood warm, and grate in a little nutmeg; add a drop of brandy, put in a little yearning, and put it immediately into your baſon; it muſt be made juſt when you are going to uſe it.

To make a TRIFLE *another Way.*

Take a china diſh, or glaſs baſon, cover the bottom with mackroons, and a lare of citron cut very thin; then add to it as much white wine as will make it ſwim; put another lare of biſket on the top, cover it over with froth, as for whip poſſets, and ſtrew the froth over with the ſmalleſt coloured comfits; you may ſet a crocant cover over it, if you pleaſe, which muſt be cut very open.

To make CREAM CURDS.

You muſt put the whey on the fire, and when ſcalding hot, but not to boil, beat up a quart of thick four cream, a pint of chirn milk, a very little bit of allum, and it will caſt up; you muſt then take up the curd with a ſlice, and lay it on a ſieve, with a thin cloth under it; be ſure you do not let it boil; when well drained, you may lay them on your diſh, or what you pleaſe; you muſt put in your cream before it be too hot; ſtir it ſometimes for fear it burns, but not too much.

To make CREAM CURDS *another Way.*

Take a gallon of water, put to it a quart of new milk, a little ſalt, a pint of ſweet cream, and ſet it on the fire; when it is near boiling, but it muſt not boil, put into it eight yolks of

eggs, and four whites well beat and ſtrained; mix it with a pint of ſour cream, and ſtir it, to keep it from ſettling to the bottom; let it ſtand till it begins to riſe up, then take a little water, and keep putting it all round the ſides of your pan, till you ſee your curds well riſen, then take them off the fire, and let them ſtand a little to ſadden; then take a ſieve with a thin cloth over it, ſo put your curds to drain; when well drained, you may mix it with two or three ſpoonfuls of thick ſweet cream, and lay it on a china diſh; you may ſweeten it if you chuſe, and if you have a mould, you may put it in to turn out; the half of this quantity will make a little diſh.

To make APPLE FRITTERS.

Pare and ſlice your apples, dipped in batter made of flour, milk and eggs, a little nutmeg and ſalt, ſo thick as to lie on the apple, and drop them with a ſpoon into a pan of boiling lard; fry them a light brown, and ſet them on a ſieve to drain, ſo ſerve them up with ſugar grated on them, with wine ſauce in a boat.

To make COMMON FRITTERS, *without Eggs.*

Make the batter of fine flour, milk, a little good yeaſt, two or three ſpoonfuls of mild ale, beat them well together, and let it riſe with a little ſalt and ſugar beat in it; when riſen, beat them

them well again, then have currants ready, well cleaned and boiled; mix them well in it, and drop them with a ſpoon into a pan of boiling lard, or clarified butter; you may butter the diſh well, and bake it in oven as a pudding; it eats well with wine, or butter ſauce; you muſt put in a little nutmeg.

To make PASTE *the beſt Way.*

Take two pound of flour, twenty-four ounces of ſweet butter, and rub three parts of the butter in the flour; then mix it with the yolks of two eggs very well beaten with water, ſo roll it ſtiff, and roll in the remainder of your butter at three or four times; you muſt leave out a part of the flour, for you muſt dridge it on the paſte before you put it on the butter, and after.

To make BREAD *the French Way.*

Take a piece of dough, about two pound of the laſt baking, which has been raiſed with yeaſt; keep it in a wooden veſſel, and cover it well with flour, this is your leaven; the night before you bake, put the leaven to a peck of flour, work them well together with warm water, lay it in a dry wooden veſſel, and cover it with a linen cloth and a blanket; in cold weather, two or three inches thick with brawn, keep it warm, to riſe till the morning, and it will be ſufficient to mix with two or three buſhels

of flour; work it up with warm water, and cover it till it riſe; when the bran begins to crack, knead it well, and work it up to bricks, making them rather flat, than high. This is the French way, which renders it light, and eaſy of digeſtion.

To make GERMAN PUFFS.

Take a pint of good milk, let it ſimmer over a ſlow fire, and ſtir in as much fine flour as will make it as ſtiff as haſty pudding; then beat it in a mortar till ſmooth and cold; add the yolks of eight eggs, a little ſugar and nutmeg, a rind of lemon grated, a crumb of ſalt, and beat it well for an hour; let the pan be very hot with lard or ſweet butter, and fry them a fine brown; drain them well, and diſh them up; grate ſugar, with wine or butter ſauce; you muſt drop them into the pan as as ſmall as a nutmeg.

To make GERMAN PUFFS *another Way.*

One pint of cream, two good ſpoonfuls of flour, the yolks of four eggs, two ounces of almonds blanched and beat, with a little orange flower water, and a little ſugar to your taſte; a quarter of a pound of butter clarified, put them into buttered petty pans, and fill them near full; bake them as long as a cuſtard, till they have a nice brown on the top; turn them out, but not

bottom

bottom upwards, with melted butter, white wine, and ſugar for ſauce.

To make WIGS.

Take to a pound of flour near a gill of milk, with as much good yeaſt, as you think will raiſe it; beat it up together with a ſpoon, and ſet it to riſe; when it is well riſen, add to it ſix ounces or more of butter, with a little ſugar, very little ſalt, and a few ſeeds or nutmeg, if you pleaſe; your butter muſt be ſoftened as for a ſeed cake before you put it in, and beat them well up to gether; let them riſe again, roll them into cakes; they muſt riſe once again, and bake them in a quick oven.

To make MUFFINS.

You muſt make your paſte up very ſoft, with warm milk, a little good yeaſt, ſome eggs, if you pleaſe, and beat them up with your hand, as you do a fruit cake; you muſt let them ſtand all night, and beat them up very well again in the morning; then take them with a ſpoon, lay them on your board, with a good bit of flour under them, form them round, and bake them on a girdle, over a clear fire, or a ſtove; you muſt turn them pretty ſoon after they begin to harden, and you may put in a little ſalt.

To

To make SUGAR KNOTS.

Beat and ſearce a quarter of a pound of double refined ſugar very fine, make it into ſtiff paſte, with gum dragon ſteeped in roſe water, and make it into pretty fancies; gild them with gold leaf, laid on with the white of an egg; dry them a little in a ſtove before you gild them.

To make MACKROONS.

Take a pound of ſweet almonds, blanch and beat them very fine, with a little roſe water; then add a pound of ſifted ſugar, and whites of eggs, as you beat it by degrees, but not too many, for fear they run; grate in a little lemon rind, lay them on wafer paper, and bake them on tin plates in a moderate oven; duſt them with fine ſifted ſugar before you bake them, and chip off the wafer from the edges, ſo keep them for uſe.

To make GREENING.

Take a bit of verdegreaſe the bigneſs of a hazzle nut, finely powdered, half a pint of diſtilled vinegar, a bit of allum, powdered with a little bay ſalt, put all into a bottle, ſhake it, and let it ſtand till clear; put a ſmall ſpoonful into codlings, or what you want green.

To

To make MACARONI *for preſent Uſe.*

Take ſome flour, make it into paſte with two eggs, roll it out thin, and cut it like wheat ſtraws, an inch and a half long; ſet on a pint of milk, a pint of cream, to boil; put in the paſte, bit by bit, or it will ſtick together, and let it boil till it is the thickneſs of cream; ſtir it, or it will ſtick to the bottom; ſweeten it to your taſte, diſh it, and ſtrew on ſome cinnamon, beat and ſifted, and garniſh with Seville oranges.

To make SAVOURY PATIES.

Take two ounces of raw veal, or what ſort you have; boil it a little, and ſhred it fine, with half the quantity of beef ſuet; ſeaſon with mace, nutmeg, white pepper, ſalt, parſley, and a rind of lemon, ſhred fine; a little ſhalot, and oyſters, which muſt be boiled before you put them in; then bottom your pans with light paſte, fill them with a little gravy, and the liquor of your oyſters; put one whole oyſter on each top, cover them with paſte, and bake them; this quantity will make a ſmall diſh; if you have not veal, you may make them of what you pleaſe.

To make PATIES *another Way.*

Make a good cruſt of light paſte, line your pans with it as above, mince ſome beef ſuet, ſmall,

ſmall, and put ſome in each pan; juſt lid them, and bruſh them over with cream and yolk of egg, to glaze it; bake them of a light brown, and have ready a ragoo of what you pleaſe, ſweetbreads, mutton or veal par boiled, and minched, and ſtewed up, with ſome gravy; thicken of a proper thickneſs, with a piece of butter, a little flour, and muſhrooms and oyſters cut in pieces; or if mutton, a little pickle, a little lemon juice, and make it ſavoury; take the lid of the paties, ſcrape off the ſuet, fill them with ragoo; lay on the lid again, and ſend them up; add to it ſweetbreads, or veal, a little cream, may be uſed, or a little white wine, if you like it. If you like forcemeat paſties, put in forcemeat in each, bake them, and before they go to the table, put in a little gravy.

To make RAMKINS.

Take three French rolls, cut them even in the middle, take out ſome of the crumbs, and rub them all over with butter; ſet them in an oven two minutes, take them out, and take a quarter of a pound of an old well taſted mellow cheeſe, the yolks of two eggs, and one white, half a quarter of a pound of ſweet butter, and put all into a marble mortar, with two ſpoonfuls of cream, a little grated nutmeg; beat it to a paſte, and fill your loaves; ſet them in an oven, bake them of a gold colour, and ſend them up hot.

To make CREAM CHEESE.

Take five quarts of cream, three of new milk, and earn it blood warm; when it is well earned, break it down lightly with your hand; when ſettled, take it out from the whey with a ſlice, and lay it on a thin cloth, or an open ſieve, to run the whey from it; then lay it on your cheſs foot, on a dry cloth, as whole as you can; you muſt change the cloth twice a day till you ſee it be dry; you muſt lay but little weight on it, a heater or two will do; when you find your cloth is dry, take it out, and lay it on a pewter diſh, with nettles under it, and over it, ſhifting them every two or three days, as you find it want; you muſt ſet it in a window, where the ſun is not too hot; you will find when it is right, it then begins to grow ſoft and mouldy.

BULLIS CHEESE.

Take bullifters, ſlit the ſide with a pin, bake them, and rub them through a hair ſearce; to every pint of pulp, a pound of ſugar; clarify your ſugar with a little water, and boil it to a candy height; then put in your pulp, boil it to a jelly, put it in your pots, and when cold, cover it as uſual.

BULLIS CHEESE *another Way.*

Take your bullifters, flit them in the fide with a pin; to every pound, a pound of fugar, make it a fyrup, and a gill of water to every pound; fkim it very well, put in your bullifters, and let them boil faft, till they boil to mafh; fkim them very well, rub them through a cullendar; put it in the pan again, boil it till it looks clear, and put it in yonr pots; when cold, cover it as ufual.

To make CHEESE LOAVES.

Take the curd of a gallon of milk, the yolks of feven eggs, a little falt, a little fugar, and mix them; then put to it as much fine flour as will make it a light paſte, and work them into little loaves, or rolls; bake them near three quarters of an hour, and as foon as they come out of the oven, cut a piece out of the top of them; pour in butter, fugar, and white wine, milled together for fauce.

To make POTTED CHEESE.

Take a pound and an half of old Cheſhire cheefe, fhave and beat it in a mortar very fine, and add a quarter of an ounce of mace, beat and ſifted, half a pound of fweet butter, a glafs of fack, and beat them till very well mixed; put it in pots, and cover with clarified butter; when you uſe it, cut off the butter, and ſerve it with the deſert.

To

To make WALNUTS.

Blanch half a pound of almonds, drain them well from the water, and beat them in a mortar, till they are as ſmooth as paſte, moiſtening them with the white of an egg, a little at a time; then take three ounces of fine ſugar, beat and ſifted, put it in the mortar, and mix it; then put it in a ſtew pan over a ſlow fire; keep it ſtirring with a ſpoon, till it does not ſtick to the pan, and it is done; have moulds like half walnuts, roll little pieces of this paſte the bigneſs of half a crown, and preſs it into the mould with your thumb to take the impreſſion, and cut it round the edges with the point of a knife; pick it out of the mould, and put it on an iron plate to bake; do ſo till you think there is enough for a diſh; when hardned, fill them with ſweetmeats, or what you will, and ſtick them together with caramel ſugar, to make them look like whole walnuts.

To make WALNUT CATCHUP.

To a pint of vinegar, put the peels of three Seville oranges pared very thin, in their ſeaſon, and let them ſtand till walnuts are fit to pickle; then take as many as will afford a quart of juice, (about a hundred will do it) beat them in a ſtone mortar, and ſtrain them; to every quart of the walnut liquor, put a pint of the orange vinegar, boil it over a ſlow fire, with ſome ſhalot, mace, and cloves, which muſt be in a linen rag; ſkim it

it a little, and when it is half waſted, pour it into a deep pot, and let it ſtand three weeks cloſe covered, with the bag of ſpice in it; then put it into a dry bottle, and cork it cloſe; in ſix weeks it will be fit for uſe.

To make BRAWN *of a* SWINE's HEAD.

Cut off the ſnout, rub it with ſaltpetre, and very little common ſalt for two or three days; then waſh it well, boil it till the bones will come out, and take off all the black parts; cut the thick part of the head, and lay it where it is thin to make it level; then throw over it two or three handfuls of ſalt, rub it well in, roll it tight up in a cloth, and tape it well over; let it boil again a little, and let it cool; then take eight or ten neats feet; boil them till they be ſoft, and take out the bones and black parts; take a coarſe cloth, greaſe it well, and lay the feet with the ſkin ſide down, of an equal thickneſs; lay them at that length, that they will reach round the head; throw two handfuls of ſalt on them, and rub it well in; lay on your head, roll it up with the feet, which muſt reach round it, and tie the cloth very tight at the ends; then roll it with tapes two or three times round, and boil it in ſalt and water till you find the tapes grow ſlack; then take it up, and tie the tapes tight at each end again; hang it up till cold, keep it in the pickle it was boiled in; you may make any part of fat pork the ſame way.

To

To make VEAL OLIVES.

Cut ſome nice ſlices of veal, ſpread them on a dreſſer, flat them thin, lay on ſome ſmall ſlices of bacon, and then little rolls of forcemeat; roll them, and tie them with thread, do them over with a little yolk of egg, and with crumbs of bread; put a little water, a piece of butter in the diſh, and lay them in ſide by ſide, with a little piece of butter on the top of each, and bake them a nice brown; lay them in your diſh, and make a ſauce with a little gravy thickned with butter, a little catchup, and put in muſh-rooms, morrels, or what you pleaſe; ſeaſon it to your taſte, and ſqueeze in a little lemon, or ver-juice, if it wants, and pour it in the diſh with them; garniſh with lemon or barberries.

To make BEEF A-LAMODE.

Take the hinder part of a buttock of beef, and lard it with thick lardoons of bacon, ſeaſoned with ſalt, pepper, nutmeg, mace, ſweet herbs, and cloves, if you like them; then lay it into your ſtew pan, with ſome ſlices of ham or bacon, at the bottom, and the top; cover it cloſe, and let it ſtew gently on a ſtove for ſome hours, till it be tender, but take great care of burning; then put in as much gravy as you ſee proper, thicken it with butter rolled in flour,

flour, ſkim off the fat, and add what things you have, as blanched pallates, cut in ſlips, morels, and truffles; put in a little walnut pickle, diſh it, and garniſh with pickles, or what you pleaſe.

To make ORANGE PUFFS.

Beat a quarter of a pound of almonds very fine, with eight whites of eggs; add the grated rind of two Seville oranges, and ſifted ſugar by degrees, till it is a ſtiff paſte, and roll it like a pie lid; make an icing of water, and ſifted ſugar, as thick as melted butter; and ſpread it upon the paſte; cut it in what ſhape you pleaſe, lay them on paper, and bake them; you may colour ſome of the paſte, red, green, or yellow, as you fancy; lemon puffs are done the ſame way, only lemon, in place of orange; the ſugar muſt be fine, and you may put a little egg, and a little roſe water.

To make DROP DUMPLINS.

Take a pint of milk, three eggs, a little ſugar, nutmeg, and ſalt, and as much fine flour as will make it into a batter; beat it very well, and drop them into your pan, in ſpoonfuls of boiling milk and water; three or four minutes will boil them; take them out with a ſlice, grate ſugar over them, and ſent them up with butter, and wine ſauce;

ſauce; you may add currants, but they muſt be boiled before you put them in.

To make an OAT-MEAL FLUMMERY.

Put a quart or more of oatmeal into a deep pot, with cold water; ſtir it well, and let it ſtand for twelve hours, or till it is clear; then put off your water, and put more on for three or four times; then ſtrain it through a hair ſieve, and add more water; then boil it well, ſtirring it all the while, till it becomes thick; you muſt put in a little ſalt when you ſet it on to boil; then put it into cups, or what you pleaſe; you may eat it with wine, or ſugar, or what you pleaſe; it eats well either hot or cold.

To make a SNOW POSSET.

Boil a quart of new milk, with a ſtick of cinnamon, and a ſplit nutmeg; when boiled, take out the ſpice, and add ſixteen beaten yolks of eggs, by degrees, till it is thick; then beat the whites with a little ſack and ſugar to a ſnow; put a pint of ſack in the baſon you ſerve it up in; ſweeten it to your taſte, and ſet it over the fire a little; ſo let one take the milk, another the eggs, and pour them together into the baſon and ſack, ſtirring it all the while; when it warms thoroughly, take it off, and cover it a little before you uſe it.

To make WHIP POSSETS.

Take a quart of cream, two whites of eggs well beat, ſome ſlices of lemon, loaf ſugar, and mill it to a froth over night; take it out with a ſpoon, and lay it on a ſearce to drain; lay it on your glaſſes of wine and ſugar.

To make a SACK POSSET.

Boil three pints of thick cream, with cinnamon, mace, and nutmeg; then beat ſix yolks of eggs, and three whites very well; when your cream is almoſt cold, put in your eggs, and ſtrain it through a flannel dipped in roſe water; then put in two ounces of naple biſcuit cut thin, a pint of ſack, and ſweeten to your taſte; then ſtir it over a ſlow fire till it thicken; it muſt not boil; then put it in a China diſh, and ſerve it up.

To make PASTE *of* GREEN CODLINGS.

Take codlings, green and ſkin them as for tarts; then take the pulp, but no core, beat in a mortar, and put it through a cullendar; to a pound of pulp, a pound and an ounce of double refined ſugar; boil your ſugar till it will ball between your fingers; take it off, put in the pulp, and mix it well together; ſet it on again, and boil it till enough; you may know by dropping it

it on a plate; then put it on tin ſheets, in what form you pleaſe, duſt it with ſugar, ſet it into a ſtove to dry; then turn it, and duſt the other ſide.

To make PIPPIN PASTE.

Take Kentiſh pippins, or golden rennets, pare and quarter them, and take out the cores; ſet them to boil, with a little water, and ſtir them till they are boiled to maſh; then rub the pulp through a coarſe hair ſieve, and to every pound, a pound of clarified ſugar, as you boil it for clear cakes; take it off, put in your pulp, ſtir it together, ſet it on, and ſtir it together till it begins to boil; then take it off, let it ſtand a little, and lay it with a ſpoon on pie plates in the form of a leaf, or what ſhape you pleaſe; if it runs on the plates, give it another boil, till you find it enough; then lay it out, put it in the ſtove, and when the upper ſide is dry, turn it with a knife; lay them on hair ſieves, and let them lie in the ſtoves till quite dry; then pack them, and keep them dry.

To make QUINCE PASTE.

Pare your quince, quarter and core them, boil them to maſh, and make it the ſame as your pippin paſte; if you pleaſe, you may mix a little apple with the quince.

To make ORANGE PASTE.

Take three large Seville oranges in February, with their weight of ſugar, tie the oranges in ſeparate rags like dumplins, and boil them three hours over a ſlow fire; cut them open, put all the juice and pulp in a baſon, beat the ſkins in a marble mortar while it is hot, and while beating put your ſugar, which you muſt have ready beat, to your pulp, in by degrees, and beat them together till exceeding fine; put it down in pots, to cut when wanted; or you may drop it on tins, and dry it in ſtoves for a deſert; but they muſt be then made of fine ſugar; when you eat it out of your pots, if you find it too moiſt, you may dry pieces on a ſtove, or before the fire; they will keep a year; you muſt take all the ſeeds and ſkin from the pulp.

A red MARMALADE *of* QUINCES.

Pare and core them, put them in cold water, and ſet them to boil, with ſome cochineal tied in a cloth, and the ſeeds tied in a cloth; when boiled very tender, drain them, and beat them very fine in a mortar; to every pound, a pound of ſugar, a pint of the water they were boiled in, and make it into a ſyrup; then put in the quince, with the bags of ſeeds and cochineal; if not high enough coloured, add ſome more; add a bit of roach allum, ſtrew on ſugar at times,

and

and boil and ſtir it, till it looks clear, and comes from the pan bottom; put it in your pots when cold, and cover it as uſual.

A WHITE QUINCE MARMALADE.

Boil them as before, but uncovered, leave out the cochineal and ſeeds; then drain, and beat them fine; the ſame quantity of ſugar as before, and make your ſyrup with pippin jelly.

A MARMALADE *of* APRICOTS.

Pare them, and throw them in as much water as will boil them; when boiled, ſtone them, and rub them through a ſearce; take a pound of pulp, half a pound of pippin jelly, and a pound and an half of double refined ſugar; wet your ſugar with the water that boiled them, and juſt boil it; then put in your pulp and jelly, and boil it as ſtrong as marmalade; add a little bit of roach allum, ſkim it very well, and ſtrew on ſugar at times; then put it in your pots, and when cold, cover it with paper as uſual.

An ORANGE MARMALADE.

Take the deepeſt oranges, rub them well with ſalt, and lay them in water two or three days; then boil them till they are a little tender, changing the water; then cut them in two; take out

the pulp, and ſet them to boil, changing the water ſeveral times; when they are ſo tender as a ſtraw will run through, drain them, and beat them in a mortar very fine; then ſeparate the pulp from the ſeeds; to every pound of pulp and ſkin, a pound of fine ſugar, ſo make your ſyrup; to every pound of ſugar, a pint of water; when it is boiled and ſkimmed, put in your ſkin and pulp, and boil and ſkim it very well, till it looks clear, and comes from the pan bottom, ſtrewing on ſugar at times, which you muſt keep out for that purpoſe; ſo put in your pots, and cover it with paper dipped in brandy; if you do not like it ſtiff, do not boil it ſo much.

MARMALADE *of* APPLES.

Take golden pippins, pare them, quarter them, take out the ſeeds, and put them into as much water as will cover them; ſet them on to boil till they be very ſoft; then beat them to a pulp, and take three quarters of a pound of fine ſugar, to a pound of apples; or you may take the full weight; put to them rind and juice of lemon to your taſte; tie the ſeed in a piece of muſlin, and put it in at firſt with the apples, to be taken out again; then take the water they were ſtewed in, and put the ſugar to it, leaving out ſome of it, to ſtrew on in the boiling; make the ſyrup, put the apples in, and boil them till you think it will be ſtiff enough; then put it into pots, and cover it as other ſweetmeats; you muſt

grate

grate the rind of the lemon, and boil it with the apples; you muſt boil it faſt, and ſkim it well.

To make BARBARY DROPS.

To a pint of Barbary juice, add a pound of ſugar beat; boil it, and drop it on oiled tins, and dry it; currant paſte or drops are done the ſame way; or make a ſyrup, with a little water, or juice; then put in your berries, rub the pulp through a ſieve, and add its weight of ſugar; let it boil, and dry it on tins. This laſt way is beſt.

To make ORANGE DROPS.

Take a pound of the beſt loaf ſugar, put the juice of three Seville oranges to it, and grate the ſkin of an orange into it; let it ſtand two or three days, often beating it up, that it may not candy; then drop it in paper, and lay it before the fire, not too hot.

To make RATAFIA DROPS.

Take ſix ounces of jordan almonds, two ounces of bitter almonds, and beat them in a marble mortar, with two whites of eggs by degrees to a fine paſte; grate in the rind of two lemons, and add by degrees, a pound of fine ſifted ſugar, and five more whites; when it begins to look gloſſy, drop them on wafer paper in ſmall drops, laid upon

upon tin plates, and bake them a little browniſh; then cut them off the paper, and keep them dry.

N. B. Before you put in all your egg, you muſt drop ſome to try if it ſtands; for if too much egg, they will run together in baking; you muſt cut them round the egg, but take not the paper off.

To make an AMULET.

Beat eight eggs very well, a little ſalt and grated nutmeg, green parſley ſhred ſmall, and young onions ſhred; mix it well with two or three ſpoonfuls of cream; put eight ounces of butter, and when it is melted put in your Amulet; let it ſet well, then turn it in a diſh, and ſet the other ſide a little, ſo ſerve it up; you may if you pleaſe, put in boiled aſparagus tops, cockles, or oyſters; leave out onion, and do not turn it, but cover it with eggs; brown the top before the fire, or with a ſalamander, and ſerve it up.

To make VEAL FRICANDO.

Cut a thick ſlice or two, as you like, out of the fleſhy part of a fillet of veal; lard it with bacon, and dip it in warm water; then put it in a ſtew pan, with ſome water, and a few ſlices of bacon under and over it; let it ſtew thus very gently, cloſe covered, for two or three hours; then have ſome good gravy, boiled in a ſtew pan,

till

till it waſtes to a ſmall quantity, and is thick; put the veal in this, with the larded ſide down to glaze it; heat it over the fire, and turn, and baſte it, till it looks a good brown, and looks glazed; have ready ſome ſpinage, and ſorrel, boiled; then chop it ſmall, warm it up with a little gravy; butter and ſalt to your taſte; let this ſauce be of a good conſiſtency, put it in the diſh, and lay the veal upon it; it will take a pint of brown gravy to boil away for glazing.

To make SYLLABUBS.

Take a quart of cream, half a pound of ſugar, a pint of white wine, the juice of two or three lemons, the rind of one, grated, mix them, and mill them up, till it is thick, and pour it on your glaſſes; you may make it over night.

To make SALMON *like* HAM.

Scale it, make it clean, ſkin it, and cut it ſmall; ſeaſon it with pepper, ſalt, nutmeg, and a little ſavoury herbs; then pound it in a mortar, with ſweet butter, yolks of eggs, anchovies, and beat them to a paſte; then make it in the form of a ham, and put the ſkin about it; ſew it in a fine cloth, and make your kettle with hard water, a little vinegar and ſalt; put in your ham, with a drainer under it, let it boil an hour, or leſs, and let it cool in the pickle; then take it

out

out of the cloth, diſh it, and garniſh with parſley; the cloth muſt be well buttered, and you may eat it hot or cold.

To make SNOW BALLS.

Plump half a pound of rice, lay it on a ſieve to drain, core ſome apples whole, and fill them with currant jelly; lay the rice on the cloth you boil them in, and work it round the apples; tie them cloſe, and boil them three quarters of an hour, ſo diſh them up with melted butter, white wine, and ſugar.

To make ORANGE BLAMANGE.

Take two ounces of iſinglaſs, infuſed in a pint of boiling water; when cold, put into it the juice of ſix Seville oranges, the yolks of eight eggs, the rinds of two lemons, a pint of white wine, and fine ſugar to your taſte; ſtir it well together, ſet it on the ſtove, and let it boil; then take it off, ſtrain it through a thin cloth, and ſtir it till it is cold; then put it into what ſhapes you pleaſe; if your iſinglaſs be good, you may put in three gills of water.

To make a PALLENTINE.

Take a breaſt of mutton, half roaſt it, bone it, and take the tough ſkin off the upper part; ſeaſon with pepper, ſalt and nutmeg; put it into your baking diſh, add ſome ſhred capers, a ſmall bit of ſhalot, and ſome muſhrooms; if in ſummer, ſome green cucumber, ſliced cucumber, and muſhrooms; upon the mutton, an anchovy; then add ſome gravy, a little claret, and lay paſte about your diſh, and upon your meat forcemeat, rolled like a ſheet of paſte, join it to the paſte, and bake it; when baked, pour out the gravy, and blow off the fat; if not enough, add ſome to it, ſo ſerve it up.

To make a PACCATOON.

Dreſs your pigeons as for boiling; ſeaſon with pepper, ſalt and nutmeg, ſlightly; make a good quantity of forcemeat, roll it as a ſheet of paſte, and lay it in a mug that will turn out handſomely; then lay in your pigeons, cover them with another ſheet of forcemeat, and bake it with a little gravy and butter; tie it down with paper, and mind your oven be not too hot; when it is enough, pour out the fat gravy, turn it whole upon a diſh, and ſkim the fat off your gravy; add more gravy to it, and make a ragoo with ſlit palates, and ſome ſweetbreads; then have a piece of fine ſtriped bacon, cut it very thin and ſtreight, and ſet it to broil, ſome curled, and

ſome plain; then diſh your forcemeat upſide down, and the ragoo about it; thicken your ſauce with butter rolled in flour, and put it in your diſh, the curled ſprints on the top, and the plain upon them; garniſh with morels and truffles, if you have any; if none, ſmall paſties of marrow, ſo ſerve it up.

To make SPINAGE TOASTS.

Take a handful of ſpinage, boil it tender, drain the water well from it, and mince it ſmall; then grate a penny loaf ſmall, and put to it with a handful of currants, a little cinnamon, ſome ſugar, a piece of ſweet butter, three eggs, and two whites; mingle them, make them like toaſts, and fry them in ſweet butter; take three or four ſpoonfuls of claret, a little cinnamon and ſugar, a piece of ſweet butter, and ſet them on the coals, to be thoroughly hot; put it in a diſh with the toaſts, and ſcrape ſugar, ſo ſerve them.

To make a LEMON TURT.

Take a quarter of a pound of jordan almonds blanched and beat very fine, with a little cream; put in by degrees, eight yolks of eggs, half a pound of melted butter, the rind of two lemons grated, and juice and ſalt to your taſte; beat them all very well, and lay paſte all over your diſh; prick the bottom for fear it melt, and bake it; when baked, ſtick it with lemon peel, and

ſerve

ſerve it up. For ſauce, melted butter, wine and ſugar; or you may have only wine and ſugar; this ſauce will ſerve for any pudding.

To make LEMON BUTTER.

Put the peel of four lemons in half a gill of water, let it ſtand all night, and beat ſix yolks and two whites; then add the juice of a lemon to your eggs and water, a little roſe water; beat all well together, ſet them on the fire; ſtir them till they grow thick, and ſweeten to your taſte; add the bigneſs of a walnut of butter, ſo ſerve it up in a china diſh or baſon.

To green CODLINGS.

Take codlings before they be too grown, ſet them on the fire cloſe covered with paper, and a trencher to keep them under water; let them neither boil nor ſcald, but do very ſlowly till they will ſkin; if they crack, they are quite ſpoiled; then peel them, put them in the ſame water again, cover them as before, and ſet them on the fire till they are pretty hot, but not boil nor crack; then hang them up to green, like pickles, as green as graſs.

To make WHITE MEAD.

Put a quart of honey, and four pound of ſugar, to three gallons of water, and ſet it to boil, ſkimming it very well, till clear; then add half a pound of raiſons, ſtoned, the rind of two lemons, two ſplit nutmegs, a little ginger cut, ſome tops of roſemary, and three or four bay leaves; let them boil together a little while, and take it off; when it is almoſt cold, put in the juice of two or three lemons, made to ſyrup, with a pound of ſugar, and a toaſt of bread rubbed with yeaſt; let it work, run it through a bag, and tun it with a quart of brandy, a pint of rheniſh, and as it works, fill it up; when it is done, add iſinglaſs, &c. as in orange wine; you may leave out roſemary and bay leaves, put a little more yeaſt, and it will work two days.

PASTIES *of* MARROW.

Take your pieces of marrow, and dip them into beaten eggs; ſeaſon with ſugar, mace and nutmeg, a little ſalt, and a few currants; then roll out light paſte, lay on your marrow, and cover it with paſte in what ſhapes you pleaſe; you may bake or fry them, diſh, and grate them with ſugar, ſo ſerve them up; you make paſties of forcemeat, or what you pleaſe; garniſh as for made diſhes.

CALVES

CALVES HEAD COLLAR'D.

Split and bone it, waſh it in ſalt and water very well, lay it in a cloth to take out all the water, cut off the coarſe parts from it, make it as even as poſſible, as broad as you can, and rub it over with yolks of eggs; ſeaſon it with nutmeg, mace, thyme, parſley, a little ſage, white pepper and ſalt; then lay it over with very thin ſlices of bacon, and over that, a row of forcemeat, and ſome ſlices of ſweatbreads and oyſters; roll it up tight in a cloth or broad tape; it may be ſtewed or baked in a collaring pot, ſo ſerve it up with gravy, balls of forcemeat, and oyſters, muſhrooms or capers, in ſlices, or not.

OYSTER CATCHUP.

Take an hundred of oyſters, ſtew them in their own liquor, and when they are hard, ſtrain them off, and put to the liquor a quarter of a pound of anchovies cut, a nutmeg bruiſed, ſome whole cloves, mace, and pepper, ſome ſhalot, a bit of garlick, horſe radiſh, and half a pint of white wine; boil all together for ſome time; and when it is cold, ſtrain it off, and put it in ſmall bottles cloſe corked.

BEEF TRENG BLANGE.

Stew a handſome piece of briſket beef, till it is very tender, and ſtrew it over with chopped parſley, when you put into the diſh; for ſauce, take a piece of butter, put it in a ſauce pan, or ſtew pan, let it melt, and ſhake in flour till it is brown and thick; duſt in ſome beaten pepper, a good many ſhalots cut ſmall, and let thoſe have a ſtew for two or three minutes in the brown butter; then add ſome gravy, or ſecond broth of ſoop meat; ſtir it, and let it ſimber ſome time; if not thick enough, put a little butter, flour, and ſalt to your taſte; and more pepper, if occaſion; a little vinegar to your palate; ſerve it up hot, with a little gravy in the diſh, with the remainder in a boat.

SHAM TURTLE.

Get a Calf's head, with the ſkin on, only the hair ſcalded off; part it, clean it, and boil it till pretty near enough; then cut it in pieces, ſomething larger than for a common haſh, and put it in a ſtew-pan, with ſome gravy; if the gravy is high, put in ſome water, a pint of Madeira, or white port, a ſlice or two of ham or bacon, or gammon, and one or two onions; let it ſtew gently till quite tender, then add to it forcemeat balls freſh boiled, ſome whole yolks of eggs boiled hard, and oyſters when in ſeaſon; ſome muſhrooms, pepper, and ſome butter and flour

flour to thicken it; let it ſtew thus a little while, and put ſalt to your palate, ſo ſend it up.

At any time, if you want brown gravy, for ſauces or ſoop, and if it be not brown enough, beat three or four lumps of ſugar, put it in a braſs or copper ladle, and melt it over the fire, leſt it look or ſmell burnt; put a little of this to colour any thing; the ſugar muſt boil till it be a good brown.

To keep CAULIFLOWERS *for boiling till the Spring.*

Take the whiteſt and cleaneſt cauliflowers you can get, cut them ſo ſmall as they can go into a jar; take the upper ribs off, leave the under green ones on, and give them a ſingle boil in hard water and ſalt; put them in when your water comes to boil; take and drain them, cover them up cloſe, and make a brine of hard water and ſalt, very ſtrong; when quite cold, put them in a jar, let them be well covered with brine near the top; cover them with ſweet oil, tie them down with paper and bladder; and keep them in a cool place; when you uſe them, put them in a good deal of water over night; boil them in a good quantity of water without ſalt, and take your oil out of the top, when you take them off.

RASP JAM.

Take to a pound of raſps, a pound of ſugar, and half a pound of picked currants; make your ſyrup with a little water, leave out a little of the ſugar, to ſtrew on in the boiling; when the ſyrup is made, put in the currants, boil them till you think the juice is all out of them; then ſtrain them out, put in the raſps, and boil and ſkim it very well, till you think it be a jelly, and looks clear; then put it in your pots when a little cool; you muſt put the remainder of the ſugar in a very little bit of roach allum in the boiling, which muſt be quick, and not long, or it will ſpoil the colour.

A SHOULDER *of* MUTTON *Surpriſed.*

Crack the ſhank ſo as to couch it round, and cut off the flaps; then make ſtuffing with grated bread, beef ſuet, ſhred parſley, pepper, ſalt, nutmeg, ſhalot, a little anchovy, and with eggs; make vents in the under ſide with a penknife, and ſtuff in as much as it will receive; cloſe up the vents with ſmall wood ſkewers; tie it in a cloth, and boil it in ſmall gravy, with ſix ounces of rice, or little muſhroom powder; chop up one head or two of ſhalot, and ſome thyme and marjoram to be taken out again; ſtew it for an hour or better, and take off all the fat, ſo ſerve it up with pickles.

QUIDNEY

QUIDNEY *of* BRAMBLEBERRIES.

Bake your brambleberries covered with paper, and rub them through a hair ſearce; to every pint of pulp, a pound of ſugar, clarify it, and put in your pulp; boil and ſkim it till it looks clear, and comes from the pan bottom; then put it in your pots, and when cold, cover it as uſual.

To make BROWN *and* WHITE GRAVY.

For brown, take beef, and either bake, fry, or boil it, with as much water as you think fit, and put in an onion; for white, take mutton or veal, and boil it with as much water as you think neceſſary; add a blade of mace, an anchovy, and ſtrain them from the meat; if you boil it, take a neck of beef, fry ſome ſlices of lean beef, and toſs in; if not brown, boil a bit of loaf ſugar till it be brown, and add to it.

A WHIPPED SYLLABUB.

To a quart of cream, take a pint of mountain wine, grate into the wine the rind of one large lemon, and ſqueeze in the juice of it, with a good deal of ſugar; mix the wine and lemon well together, put it to the cream, and ſtir it quick; then mill it up, and put it into glaſſes.

To preſerve WALNUTS.

Take then firſt walnuts, not bruis'd, but hand picked, pare off the green coat till you come to the white, and as you pare them, put them in water; then boil them in two waters till they are very tender, and draw a piece of candied lemon or orange peel through them with a larding pan, and throw them in cold water; take a pound of nuts, a pound and a half of double refined ſugar, a gill of water, and put them in your pan, with your nuts, and boil and ſkim it till it looks clear; then take out your nuts, put them in pots, and boil your ſyrup higher, and put upon them, ſo cover them as uſual.

To preſerve PEARS.

Take the pear, called the popling, and ſcald them in water till they are ſoft; then pare them, and throw them into clarified ſugar; let them boil pretty well, ſet them by till next day, then boil them again, and do ſo for three or four days, till they have taken the ſugar, and look clear; then drain them, duſt them with ſugar, and dry them in a ſtove or oven.

To make a COMPOT *of* PEARS.

Take baking pears, cut them in halves, and pare and core them; then ſcald them till they are

are ſoft; then put them in thin ſyrup, let them ſtew till they have taken the ſyrup, and looks clear; you may add claret or white wine to make them red or white, ſo ſerve them on a china plate, and the ſyrup with them; ſqueeze in a little lemon, and ſerve them up with the deſert. Theſe compots are only for preſent uſe, and help to make up a deſert.

To BAKE PEARS.

Pare them very ſmooth, ſtick them with cloves, and put them in a mug; to a dozen of pears, two pound of ſugar, or more according to the ſize, and a bottle of wine; add a little bruiſed cochineal in a muſlin rag, cover them with paſte, and bake them ſoft; then take them out, give the ſyrup a boil, and keep them for uſe.

To preſerve MORELLAS.

Stone your cherries, take their weight of double refined ſugar, juſt wet your ſugar, and boil it to a candy; then put in your cherries, let them ſimmer a little, and ſet them by till next day; add a little juice of white currants, or codlings boiled to ſyrup; a pound of ſugar to a a pint of juice; then ſet on your cherries, and add a bit of roach allum; let them ſimmer on a ſlow fire, ſtrew on ſome ſugar in the boiling, lay them on a ſearce, and run the jelly through a

bag; boil your ſyrup till it will jelly, put them in your glaſſes, and the jelly upon them, ſo cover them as uſual.

To preſerve CURRANTS *whole on the Stalk:*

Take fine large currants, clip off the black ends, and pick out the ſeeds with a pin, but none of the pulp; take their weight of double ſugar, juſt wet it in your preſerving pan with water, and boil and ſkim it; then lay in your ſtraps, ſimmer them a little, and put it in a galley pot till next day; then put them in your pan, with a gill of currant jelly, made with half a pound of ſugar, and give them a boil or two; ſkim them well, and ſtrew on ſome ſugar, which you muſt keep out for that purpoſe; then lay them on a ſearce to drain, and run the jelly through a bag, and boil your ſyrup very faſt, till you think it will jelly; you will know by putting a little in a ſpoon; then put your ſtraps in your glaſſes, and your ſyrup upon them.

To preſerve BARBERRIES.

Clip the black ends of your barberries, take out the ſtones, take their weight of double refined ſugar, and juſt wet your ſugar, and boil and ſkim it; then put in your berries, ſimmer them a little, and take a good quantity of barberries picked from the ſtack, and their weight of ſugar; make your ſyrup, to every pound, a gill

gill of water; then put in your picked berries, and boil them till all the juice is parted from them; then run your ſyrup through a bag, and add to your ſtraps, and boil and ſkim them a little on a ſlow fire; then take out the ſtraps, run the ſyrup through a bag, upon them, and let them ſtand till next day; then boil them as before, ſtrewing ſugar on them; when you think they are high enough, put them in your glaſſes, and when the ſyrup is almoſt cold, put it on them, and cover them as uſual.

To preſerve GREEN GRAPES.

Take grapes before they be ripe, and ſlit them on one ſide with a quill; take out all the ſeeds, and ſcald them till the rind will come off; then peel them, make a thin ſyrup, put them into it, and green them over the fire; then make as much fine ſyrup as will preſerve them; to a pound of grapes, a pound of double refined ſugar; when the grapes are greened, put them into the ſyrup, and let them boil a little over the fire, cloſe covered, but take care of breaking them; then throw on them every day as you preſerve them a little fine ſearced ſugar, and next day take out the grapes; add a little pippin jelly to the ſyrup, and boil them very well together; ſkim it well, and run it through a fine flannel bag; then put in your grapes, and let them warm; do ſo for two or three days, till you ſee they look well; the laſt day, let them juſt boil up;

up; then put them into your pots, and keep them for uſe; cover them with white pepper dipped in brandy.

To preſerve RASPS *whole on the Stalk.*

Take a pound of raſps before they be full ripe; a pound of double refined ſugar, and juſt wet your ſugar in your pan, and boil it to a candy height; then take it off, put in your raſps, and boil them very little, ſtrewing on ſugar, which you muſt keep out for that purpoſe, and take care you do not break them; then put them in a gally pot, and ſet them by till next day; then put them in your pan, and add a gill of currant jelly, put half a pound of ſugar for the jelly, a ſmall bit of roach allum, and give them a boil, ſtrewing on ſugar as before, and ſkim them very well; then take them carefully out upon a ſearce, run it through a jelly bag before it is too high, and boil your ſyrup till it jellies; put the raſps in your glaſſes, and the jelly upon them.

N. B. All ſorts of ſweetmeats are covered with writing paper, to fit the inſide of the pot, and dipped in brandy; they muſt be kept cold and dry, and when they begin to ſpoil, lay on freſh paper.——All ſorts of fruits muſt be gathered in dry weather, or they will not keep; you may know when a ſyrup is high enough, by taking a little up, and letting it cool. You may know when a candy is high enough, by dipping in a knife,

knife, and cooling it in water. The ſugar you ſtrow on in doing ſweetmeats, you muſt keep it out for that purpoſe.

To preſerve APRICOTS *or* PLUMBS.

Take them when a pin will run through them, pare them ſmooth, and put them into water; then ſet them to green, cloſe covered, but do not let them boil, but when near it, hang them up till they be green; then lay them on a ſearce to drain; to a pound of fruit, a pound of double refined ſugar; put a gill of water to every pound and make it to a ſyrup, and ſkim it well; when it boils, put in your fruit, and add a gill of pippin jelly, or juice of white currants, with half a pound of ſugar, ſo let them boil ſlowly, and ſkim it well; then take them out, run the ſyrup through a flannel bag, and ſet them by till next day; then boil them as before, and ſtrew on ſugar, which you muſt keep out for that purpoſe, and add a ſmall bit of roach allum; then take out the fruit on a ſearce, run your ſyrup through a bag, and boil them as before the next day, and ſkim them very well; then lay your fruit upon a ſearce, and boil your ſyrup till you ſee it will jelly; put your fruit in your glaſſes, and your jelly upon them, before it is jelly; cover them with writing paper dipped in brandy when cold; you muſt put a little ſugar, and a bit of roach allum in the water you green them with, and cover them with grey paper.

To

To preſerve ORANGES *whole.*

Take fine fruit free from ſpots, and rub them with ſalt; if you would have them peeled, pare or grate them nicely, and put them into ſoft water quite over head for a fortnight; you may carve them if you pleaſe; then tie them in thin cloths ſingly, and boil them till they be tender, changing the water two or three times, to take out the bitterneſs; if you take out the pulp, cut a hole at the ſtalk end, and take it carefully for fear you break the ſkin; then make a thin ſyrup of fine ſugar, and put them over head in it; let them ſtand till next day, warm them up in the ſyrup, take them out, and boil the ſyrup; run it through a bag, and put it on them; when a little cold; do ſo twice a week till they look clear, and the ſyrup thick; put ſome juice of lemon in the boiling, and put them into pots ſingly.

To preſerve GIRKINS *or* CUCUMBERS.

Green them in ſalt and water, the ſame as for pickling; then ſcald them without ſalt, and repeat that for three times, with a little ſugar to take out the ſalt; then make a ſyrup of fine ſugar; you muſt have ſomething better than a gill of water to a pound of ſugar, and you muſt not put it on quite hot; ſimmer them for three days, add the rind of a lemon, and the juice

juice more or leſs, according to your quantity; boil your ſyrup, and ſtrain it through a bag; you muſt warm them twice a week, till you ſee they be of a proper thickneſs for keeping; you may put in if you pleaſe, a little white rice ginger, which muſt be ſteeped in water, and then boiled before you put it in; you may do kidney beans the ſame way.

To preſerve APRICOTS.

Pare them very ſmooth, and ſlit them to the ſtone on the ſeam ſide with a knife, and throw them into water; then take their weight of double refined ſugar, a gill of water, and make it to a ſyrup; then put in the fruit, let it ſimmer a little, and ſtrew on ſugar at times, which you muſt keep out for that purpoſe; then take them out, give the ſyrup a boil, and run it thro' a jelly bag; when cold, put in your fruit till next day; then ſlip out the ſtones, and boil the ſyrup as before; when it boils, put in your fruit, ſtrew ſugar as before, and add a ſmall bit of roach allum; let it boil gently, and ſkim it well; when they look very clear, lay them on a ſearce to drain, and if your ſyrup is is not high enough, give it another boil; then ſtrain it as before, put the fruit in your glaſſes, and the jelly over them when a little cool.

N. B. The firſt day let them ſimmer till you ſee they have taken the ſyrup, by ſetting them on and off the fire ſeveral times, otherwiſe they will ſtain.

Obſerve, the ſame way ſerves for white plumbs, only they muſt neither be ſtoned, pared, nor thrown into water, but ſkinned out of the ſyrup.

To preſerve DAMSONS.

Rub your damſons with a cloth, and give them a little ſcratch with a pin; to every pound of fruit, three quarters of a pound of lump or loaf ſugar, and beat your ſugar fine; then lay a lare of fruit, and a lare of ſugar, till they are all in, but cover them well with ſugar on the top; tie them cloſe with paper, and ſet them in a ſlow oven; let them ſtand till they run, which you may know by turning the mug to one ſide; then take them out, and let them ſtand two or three days; then put them in your preſerving pan, and let them come very hot, but do not let them boil; lay them on a ſearce, and boil and ſkim your ſyrup very well, till you think it thick enough, and take it off; when it is cold, put in your damſons, and put them into wide mouthed bottles; when quite cold, and paper dipped in brandy on the top, pour melted ſuet up to the top; tie a piece of leather over them, and keep them for uſe.

To preſerve GOOSEBERRIES.

Take large Dutch Gooſeberries, when grown to their full bigneſs, before they turn, open them in the ſide with a pin, and pick out the ſeeds, but not the pulp; then ſcald them in ſoft water till the rind will peel off; when they are peeled, throw ſome ſifted ſugar on them; then take their weight of double refined ſugar, ſcald a few other gooſeberries, and take the water to make the ſyrup, or pippin water, if you have it; to every pound of ſugar, a gill of the above water, boil and ſkim it, and run it thro' a jelly bag; then put in your berries, cover them, and boil them gently for fear of breaking, that they may green, ſo ſet them by till next day; then boil them as before, ſtrew ſome ſugar on them, a bit of roach allum, and ſkim them very well; then lay them on a ſearce; if you think your jelly not high enough, give it another boil, and run it through a bag; then put them in your glaſſes, and the jelly over them, ſo cover them with paper.

To preſerve PINE APPLES.

Take them when green, and lay them in ſtrong ſalt and water till they turn yellow; then put freſh ſalt and water on them, ſcalding them till they turn green, as you do cucumbers; then take them out, and lay them in freſh water to

take out the ſalt, changing them till you think it is all out; then put them into a very thin ſyrup, and put on them when it is cold; let them ſtand in that ſyrup well covered for a month, boiling the ſyrup ſometimes to keep it from moulding, and put it on cold again; be ſure they be well covered with the ſyrup, and take care you do not break the tops; when your apples look full and green, you may make a thick ſyrup of double refined ſugar, and put on them when cold, and let them ſtand two or three days; then warm them up in the ſyrup, boil it, and ſkim it, and run it through a flannel bag, and put on them when cold; do ſo till you think they are preſerved, and looks well; they muſt be well covered with ſyrup, and put brandy papers on them; tie them down with a bladder, and look at them ſometimes, as you muſt do to any ſweetmeats, to ſee if they keep.

To preſerve ORANGES *in Slices or Quarters.*

Take fine Seville oranges, and pare the rind off them; then rub them with ſalt, put them over head in water, and let them lie two or three weeks; tie them in clean cloths, boil them tender, and cut them into ſlices or quarters; then pick the ſeeds out of them, without taking out the pulp, and weigh them; to every pound, a pound of fine ſugar, beat the ſugar fine, and ſearce it; then take a pot, and lay in a lare of ſugar to a lare of oranges, till all be in; let it be

well

well covered with ſugar at the top; then tie them down, or let them ſtand till they run ſyrup; then put them into a clean pan, and warm them; then take them out, and let the ſyrup boil; ſkim it well, ſtrain it, put it upon the oranges, and tie them down as other ſweetmeats.

To preſerve RIPE FRUIT *in* BRANDY.

If peaches, or any fruit that has a down on it, rub it off with a clean cloth, but do not break the ſkin; prick holes in the fruit with a needle or thorn; boil a thin ſyrup, near a pint of water to a pound of ſugar, as much as you think will juſt cover them; put the fruit in the ſyrup, and keep it in a ſcald a quarter of an hour over a gentle fire; keep turning the fruit about all the time with a bunch of feathers, and putting it under the ſyrup; ſet them by a day or two, ſcald them again, and a third time let them boil ſlowly and gently till a little tender; heat them a fourth time, and when a little cool, put them in pots, with an equal quantity of the ſyrup and brandy; to be ſure of this, put a tea cup full of one and the other, as you fit the pots, and cover them as other ſweetmeats.

To pickle WALNUTS *white.*

Pare the walnuts till you come to the white, throw them as you pare them into pretty ſtrong ſalt

ſalt and water, and keep them down in it; then put them into a good quantity of cold water; ſet them upon the fire, and let them ſimmer a quarter of an hour; then juſt gently boil them up, take them out, and lay them upon a cloth; cover them over with another cloth, and keep them warm, to keep them white; then take ſome white wine vinegar, ſome cloves, mace, nutmeg, and ginger, and take an equal quantity of each, with the weight of them all in white pepper, and let them boil an hour; when it is cold, put the walnuts in, let them be well covered, and kept under the pickle; if any of them comes above, they will grow black, and blacken all the reſt; put oil upon the top, and keep them very cloſe.

To pickle KIDNEY BEANS.

Put them in a jar, and cover them with boiled ſalt and water; make a freſh pickle next day, and ſcald with it twice a day, till they are green; drain them, and put them in a braſs pan; cover them with white wine vinegar, and ſome ſalt; cover them with white paper, and lay upon it black and clove pepper, rice ginger cut, and cover it cloſe; when juſt boiling, hang them up to green; then put them in your jar; when cold, ſtrew on a bit of allum, and cover them; if you like them criſp, they muſt not be too ſmall, and you need not put them on the fire; boil the pickle, and put on them hot or cold.

To pickle ORANGES.

Lay them in water all night, and boil them in three or four waters, but not too much; cut a bit off the top, and ſcoop the pulp; fill them full of ſugar, and pin on the top; make pickle of white wine vinegar, ſplit nutmeg, mace, and cloves; pour it boiling on them, and cover them; let them ſtand three or four days; boil it again, and put it on them.

To pickle BARBERRIES.

Take fine barberries in bunches, put them in a linen bag in a jar, and make ſalt and water as ſtrong as to bear an egg, a piece of allum, a bag of cochineal, and boil it, and let it cool; put it on the barberries, and cover them.

To pickle ARTICHOAK BOTTOMS.

Take them before they are too grown, or full of ſtrings; when you have pared them round, boil them moderately, and let them cool; take good beer vinegar and white wine, a good deal of white pepper, and ſome ginger and ſalt; when it boils, pour it upon them, and when cold, ſtrew a bit beat allum on, and cover them very well with leather; boil the pickle twice, at two or three days diſtance, and ſcald them with it.

To

To pickle NASTURTIUM BUDS.

Gather your little knobs quickly after the bloſſoms are off; ſcald them with boiling ſalt, and water twice a day till they are green, with a freſh pickle every day, and drain them dry; put them in a pan, with white wine vinegar to cover them, and a little ſalt; cover them with paper, and lay upon it black and clove pepper, rice ginger, and cover it; when boiling, hang them up till green enough; when they are cold, ſtrew on beat allum, and cover them.

To pickle all Sorts of FLOWERS.

Take a good quantity of flowers, and take an equal quantity of white wine, white wine vinegar, and double refined ſugar, ſo as to make it ſweet and ſharp; boil it, and put it upon the flowers; and when cold, cover them.

To pickle GIRKINS.

Rub them dry with a cloth, and rub them with ſalt; boil a pickle of ſalt and water that will cover them; let them ſtand warm, and cloſe covered till next day; then boil a freſh pickle, and boil it twice a day till they are green; then make a pickle that will cover them; boil the vinegar and ſeaſoning before you put them in, with

with white wine vinegar, horſe radiſh, black and clove pepper, cut ginger, the tops of green dill and bay leaves; ſet them on the fire, ſtrew on a little ſalt, and do not let them boil; when near enough, hang them up cloſe covered with paper till they are green, and put them in your jar; when they are cold, ſtrew a bit of beat allum on them, and cover them cloſe; you need not put them on the fire, but boil the pickle, and put it on the fire after it is cold.

To pickle MUSHROOMS.

Waſh them in milk and water, and rub off the yellow with a piece of flannel; then boil a pickle of ſalt and water, and a bit of allum; when it boils, put them in, and give them an eaſy boil; then cool them, cover with a flannel, and make a pickle of diſtilled vinegar, nutmeg, white pepper and mace, and dry your muſhrooms; when it boils, put them in, and give them an eaſy boil; then put them in glaſſes when cold, and cover them with ſweet oil; you need not boil the diſtilled vinegar.

To pickle MUSHROOMS BROWN.

Rub button muſhrooms with a fine flannel without being wet in the leaſt, lay them in an earthen diſh, ſprinkle them well with ſalt, and let them lie twelve hours; then let them boil

gently till near dry, and make a pickle half vinegar and half red wine, not ſweet, a little horſe radiſh and whole pepper, and more than double the quantity of mace, ſo boil and ſkim it at pleaſure; add garlick, ſhalot, and anchovy, if you like; pour the pickle hot over the muſhrooms, and cover them quite; when cold, put clariſied butter, or oil over them; if you cannot get buttons, they will do which are in knobs; you muſt cut them in four or five pieces, and boil them in a freſh pickle.

To pickle MUSHROOMS BROWN.

Peel or rub the muſhrooms, ſtrew ſalt on them, and let them ſtand twelve hours; then boil them with all ſorts of ſpice; if the liquor is near waſted, horſe radiſh and onion, and take out the two laſt; put in ſome vinegar, and let them have a boil; when it is cold, put them up; they are exceeding good in all brown ſauces.

To pickle TURNIPS.

Take fine large turnips, cut them into loaves, or what fancies you pleaſe, and lay them in water; then boil ſalt and water, give them a ſcald, and drain them; make a pickle of white wine vinegar, white pepper, mace and nutmeg, and colour with cochineal or ſaffron, tied in a rag; let it boil to get out the colour, and add a little ſalt, and put in the turnips; let them boil very little, and jar them for uſe.

To pickle SALMON.

Waſh it clean, wipe off the blood, cut it acroſs in four or five pieces, and ſet on water that will cover it; make it ſharp with ſalt, add half a pound of bay ſalt, and two ounces of ſaltpetre; when it boils, put in your fiſh, and let it boil twenty-two minutes; take care you do not break it as you take it up; let the pickle cool, ſkim off the fat, and clear it of the ſettling; then add three quarts of vinegar, an ounce of black pepper, an ounce of clove pepper, a quarter of an ounce of mace, the ſame of ſplit nutmeg, the ſame of cloves, half an ounce of ginger, and boil all well together; let it cool well, and put up your ſalmon; if it is for keeping, double the quantity of your pepper; if it be large, it will take longer boiling.

To pickle COCKLES.

Waſh them, open them in a pan, and waſh them in their own liquor ſeveral times; let the liquor ſettle every time, and drain them; make a pickle of white wine vinegar, white pepper, mace, and nutmeg; when it boils, put in your cockles, with a little ſalt, and give them a boil; when cold, put them in wide mouthed bottles, and cover them with ſweet oil; it is better to make the pickle half white wine, or diſtil the vinegar.

To pickle WALNUTS.

Take walnuts when the ſhell is ſo ſoft, that a pin will run through it; boil a pickle of ſalt and water as ſtrong as to bear an egg, and pour it on them, ſo let them ſtand for a week covered; then make a freſh pickle, let them ſtand as long as you think the bitterneſs is not out, and change it again; you muſt put freſh pickle on them twice a week, rub off the blackneſs with a coarſe towel; give them a ſcald in ſalt and water, but do not let them boil, and rub them dry with a towel; put them in your jar, with ſhalot cut, cloves, mace, and nutmeg cut, ſliced ginger, ſome whole muſtard ſeed in a bag, and ſome whole pepper; then boil a pickle of white wine vinegar, pour it boiling on them, and boil the pickle every third day for nine days, and cover it; you muſt not put the pickle hot over them.

To pickle RED CABBAGE.

Take a red cabbage, cut it as ſmall as you think proper; then take white wine vinegar, black and clove pepper, and rice ginger; when it boils, put in your cabbage, throw on a little ſalt, and let it boil till tender enough; then put it in your jar, and cover it; you need not boil it; throw on a little ſalt, let it ſtand till the brine comes; drain it off, and boil the ingredients; you may put it hot or cold on them, and cover it well from the air.

To pickle ONIONS.

Take little hard onions, skin off the brown, and throw them into hard water; then boil ſalt and water, and let them boil a little; then drain them, and take the beſt vinegar, ſome whole mace, white pepper, and nutmeg ſplit, and a little ſalt; when it boils, put them in, let them ſimmer a little, and take them out; boil the pickle, and pour it upon them, and cover them; you may boil the ingredients, and put on them, or put it on cold; white wine vinegar keeps them whiteſt, and muſt ſwim in vinegar; cover them well.

To pickle GREEN CODLINGS.

Green as for tarts, boil ſalt and water, and put upon them; drain them next day, and make a pickle of white wine vinegar, black and clove pepper, ginger, cloves, mace and nutmeg, a bag of white muſtard ſeed, a little ſalt, and pour it boiling upon them; cover them till next day, boil the pickle, and cover cloſe; let them ſtand three or four days, and boil it again; put in a bit of allum when cold, and cover them; you may take a ſquare piece out of the ſide, and take out the ſeeds, and fit them with the ingredients; put tape about them as mangos.

To pickle POTATOE APPLES.

Put them in your jar, and pour boiling ſalt and water on them, and pour it off next day; make a freſh pickle, and ſcald with it twice a day till they are green; then drain them well, and put them in a pan, with white wine vinegar to cover them, a little ſalt, and cover them with paper; then lay on the paper, black and clove pepper, rice ginger, and let them juſt boil; then hang them up till they are green, and put them in your jar; give your pickle a boil, and put it upon them; radiſh pods the ſame way.

To pickle CUCUMBERS *in Slices.*

Rub them with ſalt, and ſlice them; make a pickle of ſalt and water, and cover them up; put on a freſh pickle the next day, and ſcald them with it twice a day, till they are green; then make a pickle of white wine vinegar, a bag of muſtard ſeed, bay leaves, dill, horſe radiſh, ſhalot, black and clove pepper, rice ginger cut, a little ſalt, and ſet them on, but do not let them boil; but when near it, hang them up, cloſe covered with paper till green enough; then put them in your jar, give the pickle a boil, and put it on them; when cold, ſtrew a bit beat allum on, and cover them as your walnuts.

To pickle ROCK SAMPHIRE.

Waſh it in ſalt and water, and tie it in bunches; put it in your jar, and pour boiling beer vinegar, ſtrong, with ſalt, upon it, and drain it the next day; then make a pickle of white wine vinegar, black and clove pepper, rice ginger, and a little ſalt; when it boils, put in your ſamphire, and let it be juſt upon boiling; then hang it up covered with paper till it is green enough; then put it in your jar; when cold, ſtrew on a bit beaten allum, and cover it cloſe; it muſt be very freſh, only boil it up quickly; it need not hang long in the pan, a minute will do.

To pickle CABBAGE STALKS.

Take tender ribs of cabbage, waſh and cut them in finger lengths, and boil them in ſalt and water a quarter of an hour; then peel off the ſkins and ſtrings, and ſet them to green in water as codlings, with paper; then put them in a pickle of good vinegar, black and clove pepper, rice ginger cut, and a little ſalt; when near boiling, hang them up till green enough, and put them in your jar; give your pickle a boil, and put it on them; when cold, ſtrew beat allum, and cover them cloſe.

To pickle PURSLY.

Take Purſly ſtalks before they are too old ſtrip off the leaves, cut them in lengths, and lay them in a jar, and put a pickle of boiling ſalt and water, and pour it on them the next day; boil a freſh pickle, and ſcald them in it twice a day till they are green; then make a pickle that will cover them of good vinegar, black and clove pepper, rice ginger, and put in your purſley well drained, ſo throw on ſalt, and cover your pan with paper cloſe; when it is juſt boiling, hang it up to green, but do not let it be too tender, put it in your jar, and boil the pickle, and put on it; if the pickles be green in ſcalding, you need not put them in the pan, but boil the pickle quickly up, and put it on them; it will do to put it on after it is cold, and keep them; they muſt be well covered with ginger, and boiled up ſometimes, and it will make them keep better; cover the jar with paper and coarſe cloth, and keep them in a cold dry place.

To pickle MANGOES.

Take large green cucumbers, rub them dry with a cloth, cut a ſquare piece out of the ſide, and ſcoop out the ſeed and pulp, and fill them with Roman muſtard ſeed, black and Jamaica pepper, rice ginger cut, horſe radiſh, ſhalot, or garlick, mace, nutmeg, and cloves; then tie on

on the piece you cut out with twine; then pour boiling ſalt and water on them, and cover them cloſe by the fire; make a freſh pickle next day, and boil it twice a day till they are green; then make a pickle of beſt vinegar, a bag of muſtard ſeed, bay leaves, dill, horſe radiſh, and give the pickle a little boil; throw on ſalt, and put them in; then hang them up, covered with paper till green; then put them in your jar, and throw a little beat allum on when cold, and cover them; let them ſtand two days, boil the pickle, and pour it upon them; you need not put them in the pan, put them in the jar, and boil the pickle hot on them; you may boil the pickle a week, and after cooling it, put on them.

To pickle OYSTERS.

Take the beards off, waſh them in your own liquor, and then in vinegar, ſo drain them on a ſearce; then make a pickle of the beſt vinegar, white pepper, mace and nutmeg, and ſome white wine, if you pleaſe; when it boils, put in your oyſters, and give them an eaſy boil; add a little ſalt, let them cool, ſo put them into wide mouthed bottles, and cover them with ſweet oil when cold; you may do them in diſtilled vinegar, you may keep the boards on, and put a little of their liquor in if you pleaſe; they keep longer without it.

To make pickled LILA, *an Eaſt India Pickle.*

Take a pound of ginger, let it lie in ſalt and water a night, ſcrape it, cut it into thin ſlices, and put into a jar, with dry ſalt, ſo let it remain till the reſt of the ingredients are ready; then take a pound of garlick, peel off the ſkin, and lay it in ſalt a day; then waſh it, ſalt it again, and let it lie three days more; then waſh it, and put it into a wooden ſieve to dry in the ſun; then take cabbages, cut them in quarters, ſalt them, and let them lie to dry in the ſun, till the moiſture is quite out of them; you may do cauliflowers and cellery as far as the white is good; radiſhes may be done the ſame way, only they muſt be ſcraped, and leave on the tender tops; the water muſt be ſqueezed out of the cabbage, French beans and aſparagus in ſalt and water but two days, and dry it in the ſun; then take long pepper, ſalt it, and dry it, but not too much; take bruiſed muſtard ſeed, and turmerick beat very fine, and put all theſe ingredients into an earthen pot; if you would have it ſtrong, put a quart of ſtrong vinegar to three of ſmall, fill your pot three quarters full, and then fill it up a fortnight after; look at it, and fill it again, if occaſion, after the ſame manner, you may order melons, cucumbers, or plumbs, or whatever you like; this pickle, with half the quantity of garlick will do very well; if your cabbage is all eaten at any time, ſalt cabbage, three days either before the fire, or in the ſun, dry them,

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put them into the old pickle, and it is as good as at the firſt; the quantities in the pickle are not known, but what is commonly uſed, is two pennyworth of turmerick, a quarter of a pound of pepper, and as much muſtard ſeed; a gallon of vinegar for the above ingredients.

A Pickle for MADE DISHES.

Pake the peel of ſix lemons, rub them with two ounces of bay ſalt, dry them in a ſlow oven, and put them into a jar; half an ounce of mace, and nutmeg, an ounce of ſhalot, an ounce of black and clove pepper, a little horſe radiſh, and boil a quart of diſtilled vinegar and put on them; let it ſtand warm for a week, ſhake it often, and tie it cloſe up for two or three months, then run it through a bag, and bottle it; it is very good for made diſhes, or fiſh, very little will do; put it in before cream or egg.

To pickle a POMPION.

Take and pare them, ſcout out the meat, and cut them into fancies; ſet on water ſtrong with ſalt, and a bit of allum; when it boils, give them a boil, and drain them; make your pickle of beſt vinegar, ſalt, white pepper, rice ginger, ſplit nutmeg, mace, and white wine if you pleaſe, and a bag of cochineal, or turmerick; let it boil a while, put in your pickle, and give them a boil; do not make them too ſoft; if you

do them green, ſcald and green them as green pickles, but you muſt not pare them.

To pickle CAULIFLOWERS.

Take cloſe white cauliflowers, cut them into buttons, ſcrape the ſhanks, and throw them into water; then take ſalt and water, and a bit of allum; when it boils, put them in, but do not boil them too ſoft; drain them, and make a freſh pickle of white wine vinegar, nutmeg, and mace, a bag of ſaffron, or cochineal, which you pleaſe; let it boil, put in your cauliflowers, add ſalt, give them a little boil, keep them in a glaſs jar, ſtrew beat allum on, and cover them; if you do them white, you muſt have diſtilled vinegar, and pour it upon them when they are cold, and drained without any ſpice, but a little mace; keep the air out, and well covered with vinegar; they will keep a long time if not boiled too ſoft.

To bottle GOOSEBERRIES.

Take gooſeberries of the middle ſize, gathered in dry weather, pick them, and put them into ſtrait mouthed quart bottles, and bake them in a very ſlow oven till they be turned; then take them out, fill them up, and cork them well; then dip the cork in bees wax, roſin melted, and keep them cold and dry; they muſt be a little ſoft, or they will not bake well; the ſmaller the nicer.

To make GOOSEBERRY WINE.

Take the berries when they are ripe, and to every gallon of fruit, put three quarts of cold water, and the berries well bruiſed; ſtir them well together, and let them ſtand all night in an open veſſel, with a tap at the bottom, and put a maſking ſtrainer to put back the ſkins; draw it off the next morning clean from the ſtuffs, and put it into the ſame ſtand, with half a gill of freſh yeaſt, ſtir it well together, and ſtrew a little wheat flour on the tap; it will riſe with a thick hat, and when you ſee the hat begin to crack at the top, draw it off; to every gallon of liquor, put three pound of ſugar, two pennyworth of iſinglaſs, and cloſe it very well; bottle it the back end of February, and put a lump of loaf ſugar in every bottle; to every gallon of this wine, put three pints of brandy; you muſt not put in your iſinglaſs till done working.

GOOSEBERRY WINE *another Way.*

To every gallon of fruit, three quarts of water, let it ſtand a day and night, and draw it clean off; to every gallon of juice, three pound of ſugar, and work it with yeaſt; throw a little flour on the top, and let it work for two or three days, ſo tun it up with two quarts of brandy to ſix gallons; fill up the caſk as it works; when done, put in two ounces of iſinglaſs,

glaſs, and cloſe it down; you may bottle it in February; the two ounces of iſinglaſs for ten gallons.

GOOSEBERRY WINE *another Way.*

Take thirty pound of fruit, and bruiſe them well in a mortar; boil ten or eleven quarts of water, and when it is blood warm, put in your fruit for two days; then ſqueeze them out, and run your liquor through a ſearce; then add a ſtone of ſugar, tun it with three pints of brandy, and as it works, fill it up; when done working, add iſinglaſs as before, and obſerve your other directions; it muſt ſtand half a year; you muſt ſtir them often, or beat with your hand if you find it does not work up; it may ſtand a little longer.

GREEN GOOSEBERRY WINE.

Take gooſeberries when they are at their full growth, pick them, and to every quart of the berries, a quart of water, boiled and cooled again; bruiſe your berries very well, and put the water to them; mix them very well together, and put them in a clean veſſel, ſo let them ſtand two or three days till they throw up; then ſqueeze out your berries through a cloth, and to every gallon of the liquor, put in three pound of lump ſugar; when well diſſolved, tun it into a well ſeaſoned caſk, hooped with iron, and as it foments,

foments, fill it up, till it be done working; put into it ſome iſinglaſs diſſolved in rheniſh, bung it down very cloſe, and cover it well with clay; and let it ſtand a year; when you broach it, run it through a flannel bag, bottle it, and put a piece or two of fine ſugar into every bottle; you may put in white ginger in the cask when you tun it.

GINGER WINE.

Stir thirteen pound of ſugar in eighteen quarts of water, and four whites of eggs, ſo ſet it on the fire; when the ſkim riſes, take it clean off, and put in an ounce and a half of white ginger groſly beat, ſo boil and ſkim it half an hour; when it is almoſt cold, work it two days with a toaſt of bread rubbed with yeaſt; add the rinds of ſeven lemons, and the juice made to ſyrup, with a pound of ſugar, and beat up with a little yeaſt; then tun it with three pints of brandy, and as it works fill it up; then add iſinglaſs, and obſerve orange wine; the yeaſt muſt be put in when the toaſt is put in, with a little more ginger in the caſk.

ELDER FLOWER WINE,

Stir twelve pound of ſugar, and three whites of eggs, into twenty quarts of water; boil and ſkim it very well; when it is a little cold, pour it upon three pound of the tops of elder flowers, and

and the rind of ſix lemons; when it is cold, work it two days, with a toaſt of bread rubbed with yeaſt; then ſtrain it, and tun it with the juice of your lemon made to ſyrup, with a pound of ſugar, three pints of brandy, and as it works, fill it up; then add half an ounce of iſinglaſs, infuſed in a gill of rheniſh; ſtop it cloſe two months, and bottle it as orange wine.

BIRCH WINE.

Take to half an anchor of juice, a ſtone of lump ſugar, and two whites of eggs; mix them, and boil and ſkim it, till no more ſkim riſes; add a quarter of an ounce of mace, a ſplit nutmeg, and a few cloves; then pour it on the rinds of ſix lemons; when it is almoſt cold, work it two days, with a toaſt of bread rubbed with yeaſt; then tun it with the juice of your lemons made to ſyrup, with a pound of ſugar; add a quart of brandy, and another of rheniſh, and as it works fill it up; then add iſinglaſs, &c. as in orange wine.

ORANGE WINE.

Take the juice of 50 oranges ſtrained from the ſeeds, and the rind of ten or twelve; boil five gallons of water, with thirteen pounds of ſugar, and three or four whites of eggs, and ſkim it till it is clear; when it is almoſt cold, put in your juice and rinds, and ſet it to work with a toaſt

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of bread ſpread with yeaſt two days; then ſtrain out the rinds, and tun it with the juice of ſix lemons, made to a ſyrup, with a pound of ſugar, and two quarts of brandy, as it works, fill it up; when done working, add half an ounce of iſinglaſs, infuſed in a gill of rheniſh, and ſtop it cloſe three months; then run it through a jelly bag, and bottle it, with a bit of loaf ſugar in every bottle; you may put in a little white ginger in all your wines; it may ſtand ſix months, or more, if you pleaſe.

BLACK CURRANT WINE.

Take eighteen pound of fruit, and bruiſe it well; boil twelve quarts of water, and when it is blood warm, put them in, and let them ſtand two days; then ſqueeze them out, and put your liquor through a ſearce; then add thirteen pound of ſugar, a toaſt of bread rubbed with yeaſt, and let it work two days; then tun it with three pints of brandy, and as it works, fill it up; when done working, add iſinglaſs, and obſerve all your other directions of orange wine.

COWSLIP WINE.

Stir thirteen pound of lump ſugar into twenty quarts of water, and add four whites of eggs; then boil and ſkim it, till no more ſkim riſes; then run it through a bag on the rinds of ſeven lemons, and when it is blood warm, ſtir in eight

pounds of cowſlips, work it two days, with a a toaſt of bread rubbed with yeaſt; then wring out your flowers, and run your liquor through a ſearce; then add three pints of brandy, and the juice of your lemons made to ſyrup, with a pound of ſugar; then tun it, and as it works fill it up; then add iſinglaſs, &c. as in orange wine; otherwiſe boil the water, and put it on the flowers pretty warm, but keep out ſome flowers to work in it; let it ſtand till you ſee it be a pretty colour; then ſqueeze out the flowers, and add your ſugar, and other flowers, ſo work it as above; you muſt add a little more yeaſt.

CURRANT WINE, RED *or* WHITE.

Take twenty-four pound of currants, ſix pound of raſps, and bruiſe them together; boil eleven quarts of ſoft water, and when it is blood warm, put in your fruit for two days, ſtirring it often; then ſqueeze it out, run your liquor through a ſearce, ſo tun it with two quarts of brandy, and a ſtone of ſugar, and as it works, fill it up; when done working, add iſinglaſs, and obſerve gooſeberry wine.

N. B. If you cannot get raſps, take currants anſwerable, let it ſtand three months, and then bottle it; it may ſtand ſix months.

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LEMON WINE.

Boil four gallons and a half of ſoft water, with twelve pounds of lump ſugar, four whites of eggs, and pour it on the rinds of nine lemons, before it is quite cold; work it with a toaſt of bread ſpread with yeaſt; then pare nine lemons, and put the rinds into two quarts of brandy; when it has ſtood all night, take out the peel, and put it in your wine, ſo let it work two days; then tun it with your brandy, and the juice of thirty lemons, made to ſyrup, with two pound of ſugar; if you think it does not taſte enough of the lemons, put in ſome of your peel, and add iſinglaſs as before in orange wine; in the barrel, a little ginger.

BAUM WINE.

Boil four gallons and a half of ſoft water; before it is cold, put in three handfuls of the tops of fine ſpring baum, and when it has ſtood twenty-four hours, ſqueeze it out, and put in thirteen pound of fine powder, or lump ſugar, and work it two days with a cruſt of bread, or toaſt ſpread with yeaſt, the juice of ſix lemons made to ſyrup, with a pound of ſugar, and beat with a little yeaſt; then tun it with three pints of brandy, and a pint of rheniſh; as it works, fill it up; then add iſinglaſs, &c. as before in orange wine.

ELDER WINE.

Take a good quantity of elder berries, bake them in an oven till the juice is run well from them, and ſtrain them through a ſieve; then take four gallons of water, and add to it four quarts of your juice, and a ſtone of lump ſugar; then boil and ſkim it, till no more ſkim riſes; when it is almoſt cold, work it two days with a toaſt of bread rubbed with yeaſt; then tun it with two quarts of brandy, and as it works, fill it up; when done working, add iſinglaſs, &c. as in orange wine.

To make RASPBERRY WINE.

Take fine ripe raſps, bruiſe them with a ſpoon, and ſtrain them through a flannel bag into a ſtone jar; to each quart of juice, put a pound of ſugar, ſtir it well, and cover it cloſe; let it ſtand three days, and pour it off clear; to a quart of good juice, put two quarts of brandy, and bottle it off; it will be fit to drink in a week; if you like it weaker, boil a gill of water, with half of your ſugar, and put it in when cold; if it be not fine, put in half a gill of milk boiling hot, ſo let it ſtand all night, and run it through a flannel bag again, and bottle it.

RAISON WINE.

Take ten pound of raiſons, ſhred them, boil four gallons and a half of water, and put it upon them blood warm; let them ſtand eight days, ſtir-

ſtirring them every day; then ſqueeze them out, and put your liquor through a ſearce; then add ten pound of lump ſugar, and work it two days with a toaſt of bread ſpread with yeaſt; add the rind of ſix lemons, and the juice made to ſyrup, with a pound of ſugar; then tun it, with three pints of brandy, and as it works fill it up; then add iſinglaſs, &c. as in orange wine; a little more yeaſt.

RAISON WINE *another Way.*

To a hogſhead, take two hundred of the beſt Smirna currants, and the the ſame quantity of Malaga raiſons; put them all into the caſk with the ſtalks; then fill your caſk with cold ſoft water, leaving room for it to work; ſtir it well every day until it be done working, which will be perhaps in two or three months; then take out about half, or as near as you can gueſs, of the ſtalks, which will ſwim at the top, and fill the cask with water, ſo bung it down, and let it ſtand a year.

N. B. When the wine is drawn off, pour on ſome more water, juſt what you pleaſe, and let it ſtand a while; it will make a ſmall pretty wine for preſent uſe, or a good vinegar; there muſt be a very large bung hole made in the cask, big enough to put in your hand, to take out the ſtalks, and to ſtir the wine when working with a ſtick, and to cleanſe the cask when done with it; you may add before you bung it down, a little white ginger cut in pieces.

SYRUP *of* POPPIES.

Put a pint of boiling water upon half a pound of red poppies, cover and let them ſtand all night near the fire; then ſtrain it out, and add to it a pound of loaf ſugar, and boil and ſkim it, and let it cool; bottle it, tie a piece of writing paper over, and prick it with a pin.

BLACKBERRY SYRUP.

Bake your berries in the oven, and ſtrain the ſyrup through a thin bag; to every pint, a pound of lump ſugar, ſo put a little water to your ſugar, and boil it to a high candy; then put in your ſyrup, and boil and ſkim it very well, with a quarter of an ounce of cloves tied in a cloth; when cold, bottle it, and cover it as before.

LEMON SYRUP.

Take freſh lemon, and ſqueeze the juice to a pint of juice, a pound and a half of double refined ſugar, and ſet it on, but do not let it boil faſt; skim it very well, and let it ſimmer till it is very clear and pretty thick; then cool it, bottle it in dry bottles, and cover it as before.

SYRUP *of* CLOVE JELLY-FLOWERS.

Take a thouſand of right flowers, clip the white ends off, and pour on them three pints of boiling water; cover it cloſe near the fire twenty four hours, ſqueeze out the flowers, and run the juice through a bag; to every pint, a pound and a half of loaf ſugar; ſo boil and skim it very well, with a quarter of an ounce of cloves tied in a piece of muſlin, and put it in a dry baſon to cool; ſo bottle and cover it as before; you may put cold water on them, and let them ſtand longer.

SYRUP *of* GROUNDIVY.

Waſh and pick your groundivy clean, and drain it; ſtamp it in a mortar, and ſqueeze it through a cloth; to every pint of juice, a pound of loaf ſugar, ſo ſet it on, and boil it to a ſyrup; skim it very well, when cold, bottle it, and cover it as before; you make the ſyrup of ſuch like things the ſame way.

CHOCOLATE CREAM.

Scrape two ounces of chocolate in a pint of cream, ſet it on, and let it juſt come a boil; then mill it up, put in a little perfume, and ſteep it in roſe water; ſweeten to your taſte, and put it in a china diſh, and lay froth upon it.

CIN-

CINNAMON CREAM.

Take three gills of cream, and half an ounce of cinnamon dipped in water, beat it very fine, and mix it with your cream; ſo boil it with ſugar to your taſte; when it looks thick and browniſh, run it through a hair ſearce, and put it in a China diſh, with froth on it.

RASP CREAM.

Mix raſp jam with cold cream, mill it till it is quite ſmooth, and put it in a China diſh, the froth upon it; currant, quince, orange, codling, and gooſeberry, are all done the ſame way, only codling and gooſeberry, the pulp is put through a ſearce; you muſt whiſk the froth before you make cream.

LEMON CREAM.

Take the rind of two lemons, put them in an old pint of water all night, and ſtrain in the juice; ſweeten with double refined ſugar to your taſte, ſeven eggs, leave five yolks out, very well beat, and run all through a jelly bag; then ſet it on a charcoal fire till it thicken like cream, ſo pour it out, and let it cool; put it in your glaſſes, with your deſert, and ſend it up; you may put froth on it if you pleaſe.

RAR-

BARLEY CREAM.

Take a quart of cream, three ounces of pearl barley, and boil it ſlowly till it is pretty thick, with a ſplit nutmeg, a bit of whole cinnamon, and ſweeten to your taſte, with fine ſugar, and a little orange flower water; then if it is not thick enough, thicken with a yolk of an egg beat very well; let it cool, ſtirring it ſome times, for fear of skim; put it in a China diſh or baſon, and ſend it up with your cold things.

CITRON CREAM.

Beat a quarter of a pound of citron in a mortar, keep a little of it out, and three gills of cream that is thick; then mill it till it is very ſmooth, add ſugar to your taſte, and a little orange flower water, or ſack; if not green enough, add ſpinage juice; put it in a China diſh, and ſtick it with citron.

ALMOND *or* PHILBERT CREAM.

Take a quart of cream, thicken it over the fire with nutmeg, mace, a bit of lemon peel, and ſweeten to your taſte, then ſtrain it; a quarter of a pound of almonds blanched and beat very fine, nine whites well beat, put them to your ingredients together, ſo juſt give them a warm

over the fire, and put it in China diſhes when cold, and ſerve it up: Philbert Cream is done the ſame way.

APPLE CREAM.

Take apples that you think will boil greeneſt, and ſcald them till they be very ſoft; then throw them into a ſearce, and rub them through t; take as much ſweet cream as you think will do for your diſh, and boil it with a ſtick of cinnamon; when the cream and apples are both cold, mix them well together, till they be very ſmooth; put in ſugar to your taſte, a very little cinnamon water, brandy or lemon juice, and put it in your diſh, ſo ſerve it up; if you like it greener, you may add a little ſorrel, or ſpinage juice.

LEMON CREAM.

Take a pint of cream, the yolks of two eggs, a quarter of a pound of ſugar, and beat them with the rind of a lemon cut very thin in it; when it is almoſt cold, take out the rind, and put the juice of the lemon in by degrees, or it will turn; ſtir it till it is quite cold, and put it in glaſſes; you muſt ſtir it over the fire as a cuſtard.

CREAM CHANTILLEA, *or* SHAM EGGS *or* CREAM.

Boil ſome cuſtard, and put in the bottom of your diſh; then ſeven or eight whites of eggs, beat them to a high ſtiff froth in an earthen pot, with a whisk; take up the ſolid part into the ſpoon, and with a knife form it into an oval ſhape; let it be high in the middle, have ſome milk boiling with a bit of ſugar in it, and a piece of cinnamon in a piece of muſlin, that it may not hang to the egg; ſlip it off the ſpoon into the boiling milk, do ſix or ſeven more thus, or as many as you want for your diſh, turn them with a ſlice in a minute or two, and in a minute or two more take them up; lay them on the bottom of a ſieve to drain, place them round on your cuſtard, lay one in the middle, and put on each half a preſerved apricot, to look like the yolk of an egg.

To candy COWSLIPS, *or any other Flowers or Greens in Bunches.*

Steep gum arabic in water, wet the flowers, and ſhake them in a cloth, that they may not be wet; then dip them in fine ſifted ſugar, and hang them on a ſtring to dry; they muſt hang two or three days.

To candy LEMON, *or* ORANGE CHIPS.

Prepare and boil them as for halves, cut them what thickneſs you pleaſe quite croſs the skin; then put them in as much thin ſyrup as will cover them, ſo boil and order the ſame as you do candied lemon or orange.

CANDIED CHIPS *another Way.*

Pare the rind off the white, and boil it tender in ſeveral waters; then put them into a thin ſyrup for two or three weeks, and boil them two or three times a week; then prepare them for candying as whole oranges, and candy them the ſame way; if you like them bitter, you need not change them.

To candy LEMONS.

Take your lemons, rub them very well with ſalt, and let them lie a week in ſoft water; then ſet them to boil, but take care they do not break; when they have boiled a little, cut them; take out the pulp, and ſet them to boil in freſh water, till they be ſo tender as a ſtraw will run through them; then drain them, make a ſyrup of lump ſugar that will cover them, a pint of water, to a pound and an half of ſugar; when it is cold, put in your skins, and let them ſtand three

three weeks or a month, boiling the ſyrup twice a week, letting the skins be in it on the fire, till they are juſt warm; then ſtrain your ſyrup through a bag, and put it to them when it is cold; then drain them from the ſyrup, waſh them in boiling water, lay them to dry; take as much fine ſugar as you think will candy them; juſt wet it with water, and boil it to a candy; then take it off, candy your ſkins, and ſpread them to dry.

N. B. You muſt do oranges the ſame way, but you muſt change the water often in the boiling, to take the bitterneſs off; you may omit the boiling water; if the ſugar be fine you may candy them in it.

To candy ANGELICA.

Take your angelica before it is too old, cut it in pieces the length of your finger; then boil it gently, till you find the ſkin will peel off; when it is peeled, ſet it to green, cloſe covered in the water it was boiled in, the ſame way as you green codlings, or pickles; then make a ſyrup that will cover them, a gill of water to a pound of ſugar; let it lie in the ſyrup three weeks, boiling twice a week; then drain it from the ſyrup, and lay it to dry; when dry, take as much fine ſugar as will candy it; juſt wet it, and boil it to a candy; you may know it by dipping a knife in it, and putting it in water; then take it off,

off, put in your angelica, and candy it very well; then ſpread it to cool, and when it is dry, take care to keep it ſo.

An ALMOND CUSTARD.

Boil a pint of cream, with a ſtick of cinnamon; when almoſt cold, add eight yolks of eggs well beat, and ſugar to your taſte; then ſtir it over a ſlow fire till it is thick, with a few beat almonds, but do not let it boil; then ſtir it till it is cold, and add a little brandy; then put it in your cups, and ſtick it with cut almonds.

RATAFIA CUSTARDS.

Take a quart of cream, ſeven or eight laurel leaves, boil them together, and ſweeten to your taſte; then beat twelve yolks of eggs very well, with a little cold cream, and put them through a ſearce; add them to your cream, and ſtir it on the fire till it is thick, but do not let it boil; take out the leaves, ſtir it till it is cold, and put it in your cups, and ſtick it with cut almonds; if the cream be thin, you muſt have more eggs; you may put bitter almonds if you pleaſe, in place of leaves.

A WINE CUSTARD.

Boil a quart of white wine half a minute, with a quartar of a pound of ſugar, eight cloves, a finger

ger length of cinnamon; beat fourteen eggs very well, ſtrain the wine, and pour it upon the eggs; ſtir them well together, and toſs them out of one thing into another, till they are like froth; then bake it in a deep diſh, that it may not boil, for if it does, you quite ſpoil it.

GOOSEBERRY VINEGAR.

Bruiſe ſix pound of ripe gooſeberries, put them in a gallon of cold water fifteen days; then ſqueeze them out, and put it through a ſearce; to every gallon, add a pound of brown ſugar, and ſome ſtalks of raiſins if you pleaſe; let it ſtand in a warm place for a year, as near an oven or a kitchen fire as as you can, and bottle it; then muſt ſtand warm, and ſtir them often about with your hand before you ſtrain them.

ELDER VINEGAR.

Take a pound of elder flowers to ſix quarts of vinegar, put them in a mug cloſe covered, and let them ſtand three or four days; then put it in a ſtill, and ſtill it ſlowly off, ſo bottle it for your uſe; otherwiſe take the ſame quantity of flowers and vinegar; put it in a wide mouthed bottle or bottles for three or four weeks, ſo rack it off, and keep it for uſe.

A PEASE SOOP.

Boil a quart of peaſe till the hulls come off, and put in ſome whole pepper; then ſtrain them, and add a gill of ale and ſalt, two anchovies, boned, waſhed, and ſhred, two bunches of cellery, two handfuls of ſpinage, and a bunch of ſweet herbs to be taken out again, and ſet to boil a little; then fry them, with a quarter of a pound of butter, a little of your ſoop, ſo toſs them in, and ſerve it up with ſome dices of fried bread; you may put onion with beef and bacon if you chuſe; you muſt brown the butter before you put in the herbs.

A HARE SOOP.

Waſh it, bruiſe the bones, and ſet it to ſtew ſlowly, cloſe covered, in as much water as will cover it; add a pint of ale, a bunch of ſweet herbs, a bit of bacon, a whole onion, ſome whole white pepper, ſome blades of mace, a little ſalt, and an anchovy or two; then ſtrain your ſoop, add ſome browned butter, toſs in flour, ſo ſerve it up, with thin criſp toaſts of bread; if you do not like ale, add a little wine; if you like it clear, fine it, omit the flower, and put in vermicilly.

A WHITE SOOP.

Take a leg or ſhoulder of veal, cover it, and boil it to rags, ſlowly, in as much ſoft water as will do it; add a gill of milk, a little mace, two anchovies boned and waſhed, a whole onion ſtuck with cloves, and a ſmall bunch of ſweet herbs; then ſtrain it, let it ſettle, and put it in your ſtew pan, with a handful of vermicilly, an ounce and a half of ſagoe, ſome blanched pallets, ſlit, and boiled tender, a few forcemeat balls made ſmall, a little ſalt, and a little flour; thicken with a little cream beat with the yolks of eggs; it muſt not boil after the egg is in; ſerve it up with ſtewed celery and ſpinage laid in the bottom of the diſh, and then criſp toaſts of bread.

ONION SOOP.

Peel and cut them, but not ſmall; boil ſome butter in a ſtew pan, and let it boil to a light brown; then fry them a little, and add to them a proper quantity of beef or mutton ſoop, a little pepper and ſalt, with a bit of young parſley cut fine, with a bunch of ſweet herbs to be taken out again; let it ſimmer or boil ſlowly for ſome time, ſkim off all the fat, toaſt the upper cruſts of two or three French rolls, put them in the tureen, and pour the ſoop boiling hot on them, and ſerve it up hot; if you do not chuſe meat,

you may make gravy of freſh haddocks with a little anchovy on them.

GREEN PEASE SOOP.

Boil them in water, with an onion and a bit of green mint; when ſoft, ſtrain, and rub them through a ſieve; then put them in your boiler, with the water they were boiled in, with a quart of good gravy, a little pepper and ſalt, two or three lettices and ſpinage, cut and fried in brown butter a little, and add ſome marygold leaves; you muſt boil a pint of younger peaſe, and put them in; when the ſoop is boiled enough, fry ſome bread cut in dices, pour the ſoup on, and ſend it up.

A SOOP MEAGRE.

Take a pound of ſweet butter, three cabbage lettices, two handfuls of ſpinage, two bunches of celery, ſalt, a little mace, ſome ſorrel, a bunch of ſweet herbs, a peck of green peaſe, and onions; brown your butter in your ſtew pan, and add a little flour, ſome water, the cruſts of a brick, and an anchovy and ſweet herbs; then boil it a pretty while; fry them in browned butter before you put them in; boil your peaſe, bruiſe ſome of them, and put them in; put in the whole peaſe, and add ſome marygold leaves; when it has boiled

led enough, take out the bread, a bunch of herbs, and skim off the greeſe; ſo ſerve it up with criſp toaſts of bread; you take the water that your peaſe is boiled in.

A LOBSTER SOOP.

Take whitings and flounders, and put in a gallon of water; add pepper, ſalt, cloves, and mace, a bunch of ſweet herbs, a little onion, ſo boil them to rags, and ſtrain the liquor; then take a large carp, cut the fiſh off one ſide of it, put ſome eel to it, make it to forcemeat; lay it on the bare ſide of the carp, and dridge the grated bread over it; butter a diſh well, and put it in an oven, ſo take your lobſters whole out of the ſhells when boiled; then take the ſpawn of a lobſter, put it to your ſoop, ſome gravy if you pleaſe, and let it boil a while; then ſtrain it into another pan, and add the tops of French rolls, dried, beat, and ſifted; then give it a boil to thicken, fry your lobſters, and ſome of your forcemeat made to balls; add a little of your ſoop, ſo toſs it in your ſoop; then put your carp in the middle of your diſh, and your boiling ſoop upon it; garniſh with lemon, and criſp parſley.

A GRAVY SOOP.

Take a neck or leg of beef, crack the bones, and boil it ſlowly, in as much water as will boil

it to rags; when very well done, ſtrain it thro' a ſearce, and blow off the fat; then ſet two bunches of celery, and two handfuls of ſpinage, to boil it a little; take three or four ſlices of lean beef, ſix of fat bacon, and bruiſe the beef; lay the bacon upon it, ſet it on the fire to run gravy, well covered, with a whole onion, ſome whole pepper; when the gravy runs, add a little ſoop, and a cruſt of bread; then ſtrain it from the meat, and skim off the fat; then put in two ounces of vermicilly, and ſalt, and give it a boil till it diſſolved; ſo ſhred and fry your celery and ſpinage, and skim off the fat ſo ſerve it up with thin criſp toaſts of bread; run it through a jelly bag before you put in the ingredients.

Another BROWN GRAVY SOOP.

Take a knuckle of veal, chop the bone in three or four places, ſix or ſeven pounds of lean beef cut in pieces, not too ſmall, ſome onions, celery, carrots, parſnips, leeks and parſley roots, and a pound or more of the lean of ham or gammon; put five or ſix quarts of water in, and let it ſtew gently four or five hours, skimming it as the skim riſes, but do not ſtir it; after it is skimmed a while, throw in a little mace and whole pepper; while this is boiling, put a piece of butter in the bottom of a ſtew pan, and when it is melted, lay in ſome ſlices of lean beef, ſome veal, ſome ſlices of ham, a few carrots, parſnips, leeks or onions, a ſprig of ſweet herbs,

a little mace and pepper beat, ſo ſet it covered on a gentle fire, and let it fry till the moiſture is dried away, and the meat brown, but take care it does not burn; then add to it ſome warm water, and a little of the ſoop liquor off the top of your ſoop pot; let it ſtew till the meat is tender, and the gravy of a good taſte, skim off the fat, but do not ſtir it, and ſtrain the ſoop broth; put as much ſoop broth in your ſauce pan as you want for a diſh, and ſome of the gravy to it, to colour and flavour it; have ready picked, chopped and boiled in water, and ſtrained, whatever herbs you put in the ſoop; if herb ſoop, endive, cabbage, lettice, charvil, or a little celery, celery alone, and cabbage alone, or if you like it virmicilly alone, or green peaſe; boil whatſoever you put in the ſoop ſome time in it, ſoak the cruſt of a French roll in it, and put the roll in your ſoop; ſo diſh, and pour on the ſoop; you may add a little ſalt according to your taſte.

N. B. Never ſtir either the ſoop liquor, or gravy from the bottom while it is boiling, becauſe it will make it thick, and it ſhould be clear; this gravy is good for any brown ſauce; a turnip or two boiled in the ſoop, or French turnips, will mend the flavour.

To roaſt a CALF's HEAD.

Cut it off with the hair on, ſoak it in warm water, and waſh it well; ſcald off the hair, take out the eyes, ſplit it, and take out the noſe and griſtles;

griſtles; boil the tongue tender, and mince it fine with the brains, beef ſuet, parſley, thyme, ſage, ſalt, nutmeg, a few oyſters, grated bread, and the yolks of eggs; cut off the chops with a cleaver; fill the places where the brains came out with this ſtuffing, and cloſe it up with skewers; you may lard it, or raiſe the skin, and put in forcemeat, and skewer it down again; you may roaſt it, or do it in an oven, and rub it over with the yolk of an egg, ſo dridge it with bread crumbs, and baſte it; when enough, untie it, take out the ſtuffing, and mix it with butter ſauce and gravy; put a ragoo of oyſters in the bottom of your diſh, and lay on the head; garniſh with fried oyſters, bacon ſprints, lemon, or what you pleaſe; put the ſauce under it, and ſend ſome in a boat; you muſt have beef ſuet in the ſtuffing.

To roaſt a SALMON.

Scale and dreſs it very clean, ſlit it down the belly, gut him, waſh him very well, and dry him; ſeaſon with pepper, ſalt, mace and nutmeg; ſcore him down each ſide of the back, croſs and croſs; then fill the belly with forcemeat, made of fiſh or fleſh; if you do not like forcemeat, ſtuff him with herbs, as parſley, ſpinage, ſweet herbs, grated bread and egg, ſeaſoning, beef ſuet, or butter, and ſow him up; turn him round, and lay him into a mug; add ſome claret and water, lay butter on the top, cover with paper, and bake it brown; when enough, pour

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the gravy from it; then make ſome thick butter ſauce to your gravy, and add two anchovies, ſome freſh cockles, a few capers, boil and skim off the greaſe; diſh your fiſh with the belly down, and pour on your ſauce; garniſh with fried ſmelts, horſe radiſh, and lemon.

To roaſt a TAIL *of* LING.

Take a ling, cut the ſhoulders off, and waſh it; take a large handful of ſpinage, a ſmall one of parſley, thyme, and ſweet marjoram, a ſhalot, and a lemon rind ſhred ſmall; ſeaſon with pepper, ſalt, and nutmeg, a few capers, and freſh cockles; ſhred them, and ſtuff that part of the belly that is left, ſo ſow it up; make holes, aud ſtuff it all over, ſcore it a little, and lay it to broil; roaſt it on both ſides, do not break it, and baſte it with thick cream; when it begins to roaſt, dridge it, and baſte it with butter; infuſe three anchovies in water for ſauce; add a pound of butter, ſome flour, a little water, nutmeg, and claret, a few capers, oyſters and catchup; add the gravy of your fiſh, and diſh it; garniſh with criſp parſley, lemon, cockles, oyſters, horſe radiſh, and what you pleaſe; you may add gravy if you pleaſe.

To roaſt a COD's HEAD.

Waſh it very clean, and ſcotch it with a knife; throw a little ſalt on it, and lay it on a

ſtew

ſtew pan before the fire, and throw away the water that runs from it the firſt half hour; ſeaſon with ſalt, mace, and nutmeg, and baſte it often with butter, ſo turn it till it is enough; then take all the gravy of the fiſh, as much white wine or claret, ſome more gravy, a ſhalot or two, ſome whole pepper, horſe radiſh, two or three blades of mace, a little of the liver of the fiſh, boiled and bruiſed, and a bay leaf or two; add an anchovy or two, and a little butter rolled in flour; let it boil very well, ſtrain it, skim off the fat, thicken with butter rolled in flour, and two yolks of eggs; add ſome ſhrimps, and fiſh forcemeat balls, ſo diſh your head with fried fiſh round it; garniſh with lemon, horſe radiſh, and ſend ſome ſauce up in a boat; you may roaſt it in the oven, dip it in boiling water and ſalt before you ſeaſon it.

To roaſt LOBSTERS.

Take them quick, tie them on to the ſpit, and baſte them with boiling ſalt and water over the fire, till they are red; then dridge them, baſte them with butter, and they will take a little leſs than half an hour roaſting after that; then make butter ſauce, a little claret, a little nutmeg, and the gravy that drops from them; ſo untie them, ſend them up with the froth on them, and ſend your ſauce in a boat.

To roaſt PIG *in the Nature of* LAMB.

Take a fat pig, dreſs it, skin it, cut off the ears, and ſhorten the head, by cutting off the noſe; then ſpit it, and roaſt it as lamb; when it is almoſt enough, ſtrew it over with ſhred parſley and ſalt; ſo ſend it up with gravy ſauce; or you may roaſt it in quarters.

To roaſt a HAUNCH *of* VENISON.

Spit your veniſon, cover it with paper, well buttered, and over that, a thin piece of common paſte, with another paper on it; tie it well to keep the paſte from falling off; baſte it often in the roaſting, which will be two or three hours, according to the ſize; then take off the papers, and baſte and duſt it well with flour; let your fire be very brisk to make it of a proper brown; ſo ſend it up with gravy, currant jelly, or wine ſauce in boats.

To bake HERRING.

Dreſs them very well, skin them, and take off the heads; ſeaſon with black pepper and ſalt, and bake them very well in white wine vinegar; if you pleaſe you may add a little mace and nutmeg, and a little water.

To bake SALMON.

Take a jowl of ſalmon, ſcale and waſh it, and cut it into pieces; ſeaſon with ſalt, white pepper, nutmeg and mace pretty high, and lay it on a wide ſtone diſh, with a piece of butter on every piece of fiſh, and add water, and a little wine, ſo bake it brown; then ſtrain the gravy, and blow off the fat; add ſome good butter ſauce, more ſeaſoning if it wants, and diſh it with the gravy; garniſh with ſcalded gooſeberries, criſp parſley, horſe radiſh, and lemon.

To broil BEEF STEAKS.

Cut them half an inch thick; if not very tender, beat them with the back of a knife; have a clean fire, make the gridiron hot, rub it with fat, lay them on, and let them broil till they begin to brown; turn them, and when the other ſide is brown, lay them on; diſh with a little butter betwixt them, and throw on a little pepper and ſalt; ſlice a little ſhalot, put an onion into a ſpoonful of water, lay on your ſteaks again, and turn them till they be enough; then put them on your diſh, and ſimmer up your gravy with your water and ſhalot; you muſt boil the water before you put the ſhalot in at firſt, the gravy then over them, and ſerve them with horſe radiſh, or what pickles you pleaſe; you may do mutton ſteaks the ſame way.

To

To broil HADDOCKS.

Skin them, ſcore them croſs, and rub them with a yolk or two; ſeaſon with nutmeg, ſalt, and very little pepper; ſtrew them with parſley and ſweet herbs, ſo grate on ſome bread, and ſet them to broil; baſte them, and broil them brown, and make a little butter ſauce, to mix with their own gravy; add a little catchup; white wine, capers, and oyſters, or ſhrimps; garniſh with lemons, oyſters, and barberries, ſo ſerve them up; you may add forcemeat of fiſh if you pleaſe.

To broil PIGEONS.

Draw them, and ſplit them down the back; ſeaſon them with a little pepper and ſalt, and rub them with egg, and a little flour; brown them on a gridiron, or in a tin oven, and baſte them with butter; when enough, diſh them, and ſerve up with butter and parſley, or gravy, which you pleaſe; garniſh with fried parſley, or any thing elſe.

To jug PIGEONS.

Put them up as before, and ſeaſon them with mace, white pepper, and very little ſalt; lay them in a jug with ſlices of bacon, half a gill of wine, or more, according to the number of

pigeons; cover the top of the veſſel with cloth to keep in the ſteam, and next, in a pot of water, and let it boil two hours or more; then take them out, and put the gravy into a pan, with a ſlice of lemon, a little catchup, an onion, a bunch of ſweet herbs, and a little anchovy, ſo boil it; when enough, ſtrain and skim it, ſo ſerve it up with lemon, parſley, or what you chuſe.

To jug PIGEONS *another Way.*

Dreſs, but not waſh them, ſave the livers, put them in ſcalding water on the fire for a minute or two, make them into forcemeat, roll it in butter and yolks, and put a bit in the crop and belly of the pigeons, ſo ſew them up behind and before; then dip them in water, and ſeaſon them as for a pie, and put them in your jug with ſome celery, and ſtop it cloſe; ſet them in a kettle of cold water, a tile upon them, and let it boil three hours; then put them in your diſh, take out the celery, put a piece of butter rolled in flour, ſhake it a little, and pour it upon them; garniſh with with lemon, barberries, and what you pleaſe.

To jug a HARE.

Waſh it very clean, ſoak it in water, ſplit the head, cut it into fricaſy meat, and dry it with

with a cloth; ſeaſon with mace, nutmeg, and ſalt, and put it in a jug, with a gill of claret, a bit of bacon, and an onion ſtuck with cloves, ſo cover it with paſte or paper, and put the jug in a pan, and fill the pan with water, ſo boil it between three or four hours, and keep it boiling all the while; then take out the bacon and onion, ſtrain the ſoop, and thicken it with butter rolled in flour; garniſh with ſippets and barberries.

To forced SWEETBREADS.

Make your ſtuffing of lambſtones well beat, double the weight of marrow or ſuet, a little grated bread, and a little bacon; ſeaſon with mace, nutmeg, very little pepper and ſalt, ſhred parſley, and ſhred all fine; make it up with eggs, more yolk than white; then make a vent at one end of the ſweetbreads, and fill them in; cloſe them up with thread, to be taken out again; then put them in a pan of boiling water for about ten minutes, cool them, and do over with egg, or a little flour, mace, nutmeg, and ſalt, and brown quickly in an oven, or before the fire; then have ſome gravy of a proper thickneſs, put it on the diſh, and then the ſweetbreads, with bacon curled or broiled laid round it; if you have any of the ſtuffing, you may fry it, and ſend along with it; garniſh with lemon and parſley.

A brown FRICASY *of* SWEETBREADS.

Boil them a few minutes, and dry them and cut them in ſlices; ſeaſon them with nutmeg, very little pepper and ſalt, and rub them with a little flour, and yolk of egg; fry them in brown butter, and a light brown; then a little in ſtrong gravy, with a little catchup, a ſlice of lemon, ſo ſerve them up with lemon; you may add oyſters if you like them.

A white FRICASY *of* SWEETBREADS.

Boil and ſlice them as before, then put them into a good white gravy, a little white wine, a ſlice of lemon, a bit of bacon, a little whole mace, all to be taken out again; when they have ſtewed ſlowly for half an hour, thicken the ſauce with butter rolled in flour with as much good cream as it is needful to make it white, with a little nutmeg grated if needful; you may put in a little catchup or anchovy; you may take egg in place of flour if you like it better, but the ſauce muſt not boil after it is in, for it will curd it; you may have forcemeat made in ſmall balls, which muſt be boiled before you put them in, with a little ſhred parſley; ſo ſerve it up with lemon and barberries.

WHITE GINGERBREAD.

Take ſix ounces of Jordan almonds blanched, twelve ounces of ſugar ſearced, half an ounce of fine white ginger, beat and ſearced, half a gill of anniſeed or cinnamon water; then put the almonds in a marble mortar, with a wooden peſtle, and beat them to a paſte, with a little of your liquor, and your other ingredients by degrees; when well beat, make it to rolls, or what fancies you pleaſe; duſt ſome ſugar on a board, lay on, ſet it to dry, and when dry, keep it in a dry place.

WHITE GINGERBREAD *another Way.*

A pound and a half of flour dried, half a pound of honey, three quarters of a pound of powder ſugar, half a gill of cream, two yolks of eggs, a little brandy, an ounce of ginger, half an ounce of mace and cinnamon finely beat; diſſolve the honey and ſugar on the fire, warm the cream, and beat the eggs, ſo mix all to a ſtiff paſte, and roll it and cut it in cakes with a glaſs; butter the tins, and bake it in a ſlow oven.

The beſt GINGERBREAD.

Dry ſeven pound of flour, and ſeven pound of treacle thinned at the fire, ſeven ounces of carraway and coriander ſeeds, and three ounces of ginger

ginger, all well beat; add your ſeaſoning and treacle to your flour, and beat it an hour with a pudding ſtick; add a pint of brandy by degrees, then butter your pan, put it in with your finger, ſmooth it with your hand, dipped in roſe water, or water; bake it in a ſlow oven, and glaze it with boiling water; you may put in a pound of orange or lemon peel.

Beſt RED GINGERBREAD.

Take ſix ounces of Jordan almonds, blanch and beat them to a paſte, with a little cinnamon water; take twelve ounces of fine ſugar beat and ſearced, half an ounce of cinnamon beat and ſearced, and a dram of cochineal bruiſed fine, and beat altogether by degrees, with half an ounce or leſs of fine ginger ſearced; you may add claret, or more cinnamon water, or anniſeed water, as you pleaſe; then make it into rolls a finger length, or as you pleaſe; grate your board with fine ſugar, and lay it on to dry, and when dry, keep it ſo ſeparately.

A PIGEON COMPORT.

Dreſs your pigeons, take the livers and fat bacon, and ſome parſley; ſeaſon with ſalt, mace, and nutmeg, a little grated bread and yolks

yolks of eggs, work it to a paſte, and ſtuff their bellies; then fry them a little in brown butter, cut ſome veal as for collops, and hack them with a knife back; then ſpread them with forcemeat, and thin ſlices of clear bacon upon it; then roll them up one by one, tie them with twine, dip them in eggs, and fry them in brown butter; then ſet your pigeons and collops to ſtew ſlowly in gravy; add an anchovy, a whole onion, ſome catchup, and ſhred muſhrooms; when enough, thicken with butter rolled in flour, and garniſh with fried oyſters, barberries, and what pickles you pleaſe, ſo ſerve them up.

To FRICANDO PIGEONS.

Put them up as for baking, and lard them on the breaſt with bacon; then brown them, ſtew them in a pan with gravy till enough; then add a little brown pickle, truffles, morrels, all boiled tender, with the yolks of hard eggs, artichoak bottoms, boiled and cut to pieces; if you would chuſe the ſauce thick, put in butter rolled in flour; you muſt obſerve to skim the gravy before you diſh it; garniſh with lemon. The liquor of the morrels may be put into the gravy if you like it.

SPITCH COCK PIGEONS.

Cut them below the brisket bone till you come to the pinion; if you cut them right, they will be long, like to Ducklings; the rump at one end, and the brisket at the other; you muſt lard your briskets handſomely; and ſeaſon with white pepper, ſalt, nutmeg, ſhred parſley, and broil them before the fire; then have ſome good gravy, and add the gravy that drops from them; toſs it up with a little white wine, catchup, ſome walnut pickle, and an anchovy; put them in, and give them a ſtew; when they are tender, skim off the fat, add artichoak bottoms cut in quarters, and thicken with butter rolled in flour; garniſh with the yolks of hard eggs cut in two, and a few capers ſhred in a little boiled claret, ſo ſerve them up.

To fry OYSTERS.

Take large oyſters, beard them, and waſh them well in a little vinegar, drain them well, and wipe them with a cloth; then make a thick batter of eggs, milk, fine flour, grated bread, ſome nutmeg, and a little ſalt; dip your oyſters in it, and fry them a light brown in clarified butter; they will do for a ſide diſh for fiſh or fleſh.

To SCALLOP POTATOES.

Boil them ſoft, and beat them ſmooth with a little cream and butter, ſalt and pepper if you like it, and put them in ſcallop ſhells, which muſt be buttered; melt a little, and put over the top, with very little grated bread, or flour; brown them in a ſharp oven, and ſerve them up with butter and muſtard ſauce.

BOMBARDED VEAL.

Cut the bone out of the fillet, make a forcemeat of bread grated, and fat bacon; ſeaſon with nutmeg, ſalt, Kyan pepper, thyme, ſweet marjoram, ſhred parſley, and ſhalot; mix it up with an egg to a paſte, and fill up the place, where the bone came out with forcemeat; then cut the fillet acroſs one inch diſtance from another, all round the fillet, and lard it with bacon; fill one part with forcemeat, the ſecond with ſpinage a little boiled, the third with grated bread, oyſters, and beef marrow or ſuet, ſo do till all be filled; then wrap the caul round it, put it in a deep pot, with a little water and wine, and lay over it a ſtone plate, and a thick paper, to keep the oven from burning it; when it has ſtood long enough, take out the gravy, skim off the fat, and put it into the ſtew pan, with catchup, muſhrooms, a ſlice of lemon, capers, morrels,

and truffles, which you muſt boil before you put them in, and the liquor they were boiled in, with artichoak bottoms boiled and quartered; thicken the ſauce, if needful, with butter rolled in flour; give it a boil, lay it on the diſh, the gravy round it, with lemon and ſlices of ham on the top.

To dreſs STOCK FISH.

Cut it into pieces, ſteep them in water for three days, ſhifting the water twice a day, ſo put them into a cabbage net, and boil them ſoftly, for they ſhould not be beat as is the common way, for ſauce muſtard and butter, with eggs and potatoes.

To farce SHEEPS TONGUES.

Take large tongues, rub them with ſalt, and waſh them clean; take the breaſts of fowls or veal, a little lean of ham, ſome muſhrooms, parſley, two or three young onions, pepper, ſalt, ſuet, and bread crumbs; mince all fine, pound it well in a mortar, and work it up with yolks of eggs; then cut a hole nigh the roots of the tongues, and thruſt your finger the full length of them, but do not break the skin; then ſtuff your tongues with this force, and put a ſmall bit of ſtring to keep it faſt; then put them to ſtew in good

good brown gravy, till they be almoſt enough; then take off their skins, and do them over with egg, and grated bread; baſte them with ſweet butter, and brown them in an oven, or before the fire; then make a ragoo of two or three veal ſweetbreads, cut in dices, and put in the gravy they were ſtewed in; take off all the fat, and thicken with butter rolled in flour; put in your tongues, ſhake it up, diſh them, and garniſh them with bacon ſprints, and elder buds; you may braiſe ſheeps rumps the ſame way, and ſend ſome done with the tongues; you may do calves tongues, or a neats tongue, and ſend it up in the middle of boiled fowls, or with a ragoo as before.

To CRIMP ALMONDS.

Take a pound of Jordan almonds, blanch the one half, and let the other half be unblanched; then dry them well before the fire till very dry, and take a pound of double-refined ſugar, and put into your preſerving pan, with a little water, and boil it to a candy height; then take it off, and let it cool a little; then put in your almonds that were blanched, and ſtir them a little about with your ſkimmer till you find the candy will ſtick upon them, and rub it with a little ſweet oil; then lay them out upon a glaſs ſalver, or a clean delf diſh; ſo ſeparate them, and lay them out as quick as you can; you muſt put a little water to the candy that remains in your pan, and boil it to the ſame height as before; then

put

put in the other half of the almonds, and do them in the ſame manner as before; then ſet them to dry in your ſtove, and keep them dry for uſe.

ESSENCE *of* PARTRIDGE, WOODCOCK, SNIPE, HARE, *or any* FOWL.

Take the meat from any game that has been roaſted, and beat it very fine in a marble mortar; add to it ſome ſlices of ham cold, beat that very fine, and put ſome gravy to the meat of the partridge, and half a pint of claret; mix it well together, and add to this quantity five eggs, leaving out one white; ſeaſon with pepper and ſalt to your taſte, and mix all well in the mortar; then ſtrain it, or rather preſs it through a fine hair ſieve, and butter the cups, and fill them, and ſet them in a ſtew pan of hot water; let the water be kept gently boiling over a ſtove till the eſſences are ſet like a cuſtard; then turn them out of the cups; they are good either cold or hot.

A RECEIPT *for the* RHEUMATISM.

Take half a gill of dwarf elder, and a quart of old mountain, and drink a large wine glaſs night and morning; drink more or leſs according to the ſtrength of the patient: It operates both ways.

A

A RECEIPT *to make* BREAD *without* YEAST *with the Help of Leaven.*

Take a piece of dough, which has been raiſed with baum, keep it in a wooden veſſel, and cover it well with flour; this is your leaven; then the night before you bake, put the leaven to a peck of flour, work them well together with warm water, and lay it in a dry wooden veſſel; cover it with a linen cloth, a blanket, and keep it warm in cold weather; cover it with bran upon the blanket, and it will riſe againſt next morning, and be ſufficient to mix with two or three buſhels of flour, being worked up with warm water; when it is well worked, let it riſe, covered with the linen and blanket; then knead it, work it up to bricks, or loaves, ſo make them broad, not very thick, and bake it; keep always ſome dough of your laſt baking, and the more leaven you uſe, it will be the lighter, and the freſher the leaven the better. This is the French method, which renders it light, and eaſy of digeſtion.

A RECEIPT *for the bite of a* MAD DOG, *taken from the Church of Calthorp, in Lincolnſhire, where almoſt the whole Pariſh were bit, and they who uſed it recovered, and inſerted it in the London Magazine*, 1746.

Take the leaves of rue picked from the ſtalk and bruiſed, ſix ounces of garlick picked from the

the ſtalk and bruiſed; Venice treacle, mithridate, and the ſcrapings of pewter, of each four ounces, and boil them all on a ſlow fire, in two quarts of ſtrong ale, till one pint be conſumed; then keep it in a bottle cloſe ſtopped, and give of it nine ſpoonfuls warm to a man or woman for ſeven mornings faſting, and ſix ſpoonfuls to a dog; apply ſome of the ingredients to the bitten place, and give it within nine mornings after biting.

Receipt omitted in Page 22,

To make BLACK PUDDINGS.

To a quart of blood, one pound and a half of beef ſuet ſhred, one gill of good milk, and a pound of grated bread; ſeaſon with black and clove pepper, ſalt, a little dried mint, with thyme and marjoram rubbed fine. If you like groats, they muſt be boiled very little, and beat; or if chimens, you muſt omit the bread. You ſhould be careful not to fill the ſkins too full, and the water muſt boil before you put them in, and they muſt boil ſlowly; if ſwine's blood uſe the ſame. You may omit the herbs if you chuſe, and if you like them fat, add more ſuet.

F I N I S.